

THE NATIONAL PROVISIONER

CHICAGO AND NEW YORK

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OCTOBER 1, 1927

Just a Reminder

Many friends and customers of the National Box Company make it a rule, while in Chicago for the annual convention of the Institute of American Meat Packers, to get in touch with us.

Some "talk over" business; some "look over" our big Chicago factory; others come out to "look at" their own boxes as they "go through the mill."

This year, especially, we shall be keenly disappointed if our convention friends overlook their customary call. Extensive changes have been made, assuring even more prompt service than has been given in the past. Let us show these to you, and let us tell you of similar improvements that have been made in our other plants.

A cordial invitation is extended to other users of packing cases who have not seen the National Box crew in action.

Get in touch with us while in Chicago—Phone Blvd. 8112

NATIONAL BOX COMPANY

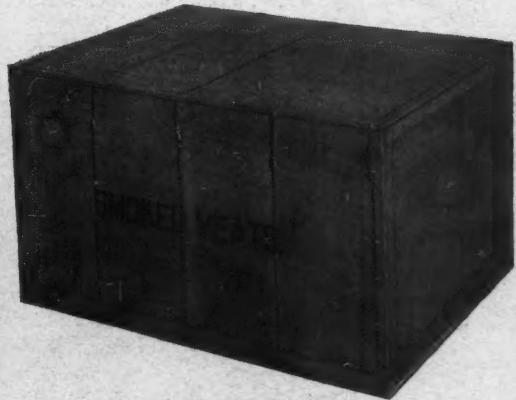
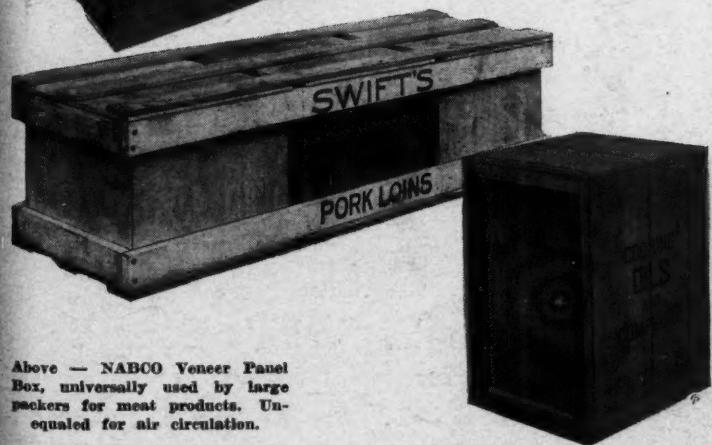
MANUFACTURERS OF ALL TYPES OF WOODEN BOXES

General Offices: 1101 W. 38th St., Chicago

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1115 Hudson St., Hoboken, N. J.

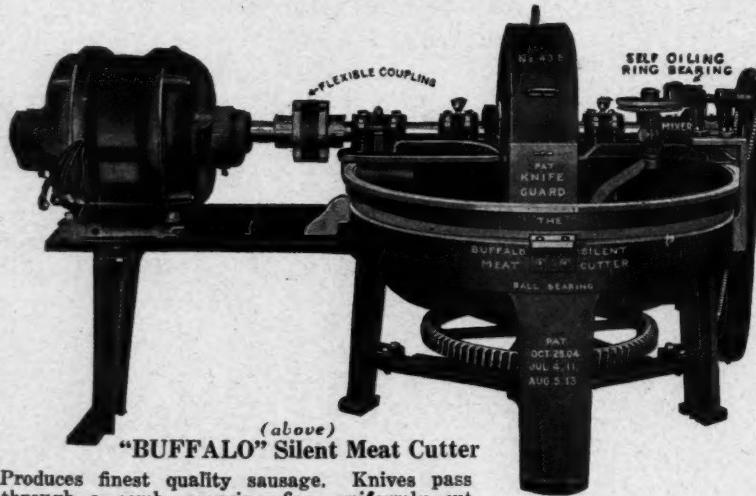
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Above — NABCO Veneer Panel Box, universally used by large packers for meat products. Unequalled for air circulation.

"BUFFALO" MACHINES

Known the World Over for Quality, for Saving Money and for Life-time Service at Lowest Cost without any Loss of Time or Expensive Repair Bills!



(above)

"BUFFALO" Silent Meat Cutter

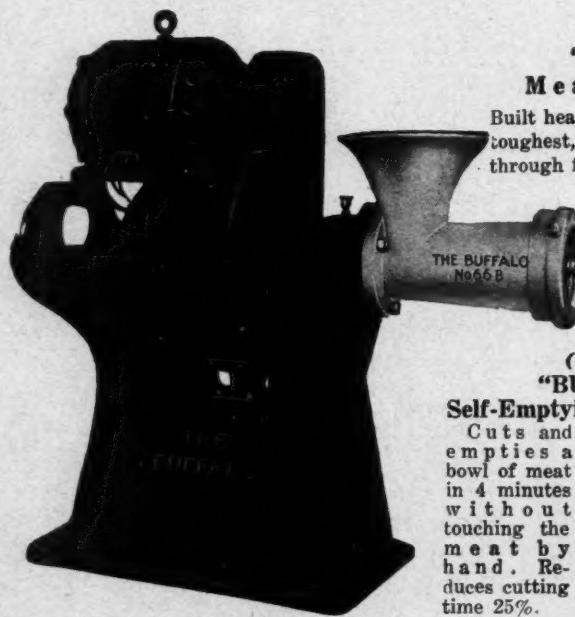
Produces finest quality sausage. Knives pass through a comb, assuring fine, uniformly cut meat; no lumps or cords.



(above)

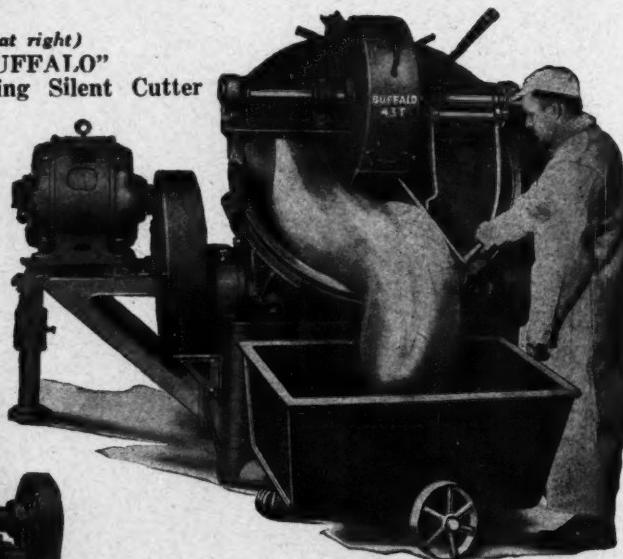
"BUFFALO" Perfected Air Stuffer

Equipped with the SUPERIOR Stuffer Piston—leak-proof, fool-proof, sanitary, 100% perfect. Made in 4 sizes: 100 lbs. to 1,000 lbs.—full capacity.



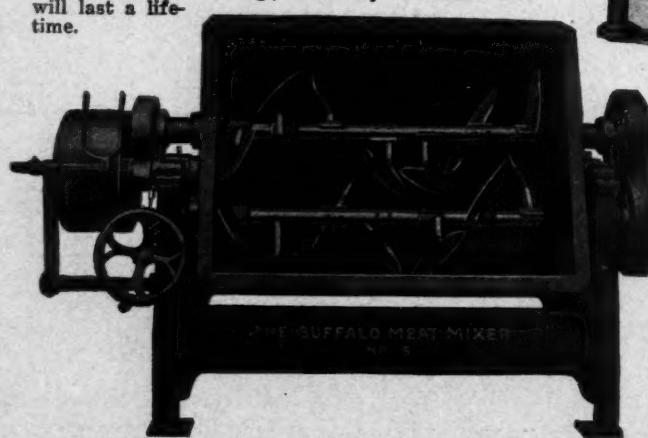
(at left)
"BUFFALO"
Meat Grinder

Built heavy and powerful. Cuts toughest, large chunks of meat through fine plate in one operation. Patented device prevents meat working out of cylinder into bearings.



(at right)
"BUFFALO"
Self-Emptying Silent Cutter

Cuts and empties a bowl of meat in 4 minutes without touching the meat by hand. Reduces cutting time 25%.



(below)
"BUFFALO" Meat Mixer

Center tilting hopper; mixing paddles scientifically arranged. A strong, sturdy machine that will last a lifetime.

Write for list of users, prices, etc.

John E. Smith's Sons Co.
Patentees and Manufacturers

50 Broadway Buffalo, N. Y., U.S.A.
*Backed by 57 years' experience building
Quality Sausage Making Machines*

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

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No. 14

Odors in the Meat Packing Plant

Use of Chlorine as a Deodorant; Its Application in Meat Packing Neutralizes Objectionable Gases

II—Theory of Odors and Their Treatment

To operate a meat or rendering plant in a manner to avoid complaints from residents of the neighborhood is the aim of all plant operators.

At one time there may have been an excuse for objectionable odors. Today these can be eliminated for the most part.

Better and more efficient equipment, modern methods of handling, a greater knowledge of odors and their causes, and new processes for treating gases and vapors resulting from processing operations have made it possible to practically free the plant from causes of complaint from this source.

The plant operator who desires to eliminate objectionable odors must tackle the problem from two angles: Prevent those odors that are preventable, and render unoffensive those odors that are the natural result of processing operations.

Eliminating Avoidable Odors.

The first step is one of cleanliness and sanitation, and the working out a system whereby all materials are handled in a fresh state and before odors due to decomposition have had a chance to develop.

If preventable odors are not an indication of careless management, they at least show lack of care in keeping buildings and equipment clean and handling products from the killing floor promptly.

The chemist has largely solved the problem of eliminating unavoidable processing odors. One way is combining chlorine with the gases and vapors resulting from rendering. The odors are neutralized and rendered unobjectionable. Practical processes for applying chlorine in other packinghouse operations also have been developed.

In a previous issue of THE NATIONAL PROVISIONER general rules for plant

sanitation to eliminate preventable odors were given, and the means and methods for combining chlorine with odorous gases generated in rendering processes were described.

In this article, written by one in close touch with the development of odor control in meat packing plants through the use of chlorine, further information is given and the chlorine equipment used and its application is described more fully.

This is the second of a series of articles on "Odors in the Meat Packing Plant." The first appeared in the Feb. 12 issue of THE NATIONAL PROVISIONER, and described in detail the method of handling both vapor and liquid condensate.

Deodorizing With Chlorine

By C. F. Schenck*

In a previous article of this series, rules for general plant sanitation were given and the method of chlorine treatment described for eliminating those odors

*Sales engineer for Wallace & Tierman Company, who have specialized in the development of chlorine control apparatus for industrial plants.

It Can Be Done!

Objectionable odors can be eliminated from the meat packing plant.

Cleanliness of buildings and equipment and the prompt handling of inedible offal, together with scientific odor elimination methods, will turn the trick.

A tankhouse operated carelessly can bring an entire business into bad repute.

It pays in dollars and cents to operate a plant in a manner above criticisms and complaints.

which are the natural result of the rendering process, and which usually produce the greatest nuisance because they are discharged into the air, and have a tendency to travel long distances.

In the present article there will be described briefly the theory and history of the chlorine process, the chlorine equipment used for odor control and some instances will be cited where the chlorine process has eliminated odor troubles and complaints.

The subject of odors, their chemistry, classification, etc., is a very difficult and incomplete science. The composition of many odorous substances is unknown and their identification and characteristics are so difficult to differentiate and describe that no real satisfactory classification of odors is known. Zwaardemaker in recent years has contributed much to our knowledge of the physiology of smell, but much still remains unknown.

Smell is an extremely primitive sense possessed by virtually all animal organisms. In the case of man, however, the sense of smell, although it has retrograded to a large degree, is still relatively acute and to certain persons even faint, obnoxious odors cause nausea.

What Causes Odors.

Of the various classes of odors, those described as foul odors are the ones with which we are particularly interested. These arise from decomposing proteins, from fermentation of various organic materials, decomposed fecal matter, from decomposed animal oils and certain other wastes.

Some of the specific substances which cause the odors in these wastes are hydrogen sulphide, indole, various organic sulphides, and certain volatile organic acids. Decomposing fats give off such materials as butyric and caprylic acids, acrolein and other compounds.

Obnoxious odors are usually occasioned by very minute quantities of the odor giving substances. Hydrogen sulphide is perceptible in a concentration of one one-

millionth of a milligram per liter of air and mercaptan in a concentration of four one-hundred millionths of a milligram per liter.

In view of the relatively small concentration of the odorous substance in the total quantity of air discharged in a given plant, it is conceivable that under proper conditions only a small amount of chlorine as a deodorant is actually required; and this has proven to be the case in actual practice.

Properties of Odors.

It is interesting to note that many odors rapidly tire or dull the sense of smell, which accounts for the facts that an operator working around a plant will usually state that there is no odor present, while to an outsider the odor is not only perceptible but very often highly offensive.

Odors have the peculiar property of clinging to, and being absorbed by surfaces. Everyone is familiar with the tenacity with which perfumes cling to a garment, and the same is true with many obnoxious odors which have the property of clinging for hours and even days to the clothing.

Another illustration of this peculiar property of odors is seen when an attempt is made to obtain a sample of an odor in a vessel or container. It will often be found that a bottle into which air, carrying an obnoxious odor, has been drawn will fail to reveal the odor when uncorked for test.

The explanation lies in the fact that the odor has been absorbed by the walls of the bottle. For this reason the use of sampling tubes or pipes is not recommended in determining the efficiency of any deodorization process. The only satisfactory way of observing results is to stand directly in the path of the discharged gases.

Chlorine As a Deodorant.

The use of chlorine in the deodorization of obnoxious gases developed as a result of the use of chlorine in other branches. For a number of years chlorine has been successfully used as a germicide in the

Packers' Convention Number

Every year the entire industry watches for the annual Packers' Convention Number of THE NATIONAL PROVISIONER, reporting the annual meeting of the Institute of American Meat Packers and its attendant features.

This big Convention Number is a report, a picture gallery, and an industry year book all in one.

The convention dates this year are October 24-26. The place is Chicago and the headquarters are at the new Hotel Stevens.

The date of the Packers' Convention Number is October 29. You get your story "right off the griddle."

Orders for extra copies of this issue, and advertisements to appear in it, should be placed at once. Address THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.

purification of water and in the treatment of sewage.

As a result of observation in the treatment of sewage it seemed reasonable to assume that chlorine would be effective in treating obnoxious odors of similar origin.

It remained, however, for Professor Yandell Henderson and Dr. Howard W. Haggard, both of the faculty of Yale University, to develop a workable process and to prove that chlorine could be used successfully in rendering non-odorous the gases discharged from rendering plants, garbage disposal works, packing plants, etc.

As a result of their work they were awarded on March 21, 1922, United States Patent Number 1,410,249 covering the chlorine process of deodorization.

Accurate Control Needed.

It was obvious from the start that in order to use the chlorine process, accurate control of the chlorine was needed. Long

experience in the manufacture of chlorine control apparatus for water works use and in other industries made it possible to furnish the equipment necessary for the administration of chlorine in the Henderson-Haggard process, and today such equipment is a standard part of every such installation.

The chlorine is secured at very reasonable market prices varying from 8c to 12c per lb. depending upon the rate of consumption, in steel cylinders containing 100 to 150 lbs. of chlorine. It can be transported easily and connected with the control equipment.

Necessary shut-off valves are provided and the equipment contains an accurate control valve by means of which the chlorine admitted to the stack or flue is adjusted.

An indicating meter of the manometer type shows the operator the exact amount of chlorine being fed, and specially constructed chlorine gauges indicate the pressure of the gas in the cylinders and through the apparatus. Throughout the apparatus, materials suitable for use with chlorine gas are used, and with proper care the equipment gives years of satisfactory service.

Odor Problems Solved.

In a middle-western city a petition had been filed requesting the city authorities to close down a certain rendering plant where the carcasses of horses and other animals were rendered.

A thorough investigation was made of the various methods used for deodorizing obnoxious gases which resulted after a short time in the installation of the Henderson-Haggard process. City officials who later visited the plant while the process was in operation expressed themselves as fully satisfied with the results and the simplicity of the process. At this plant approximately 1½ pounds of chlorine per hour are used to bring about complete deodorization. Since the installation of the chlorine process no further complaint has ever been made against the plant.

A rendering plant in a thickly populated eastern city was ordered to eliminate its odor nuisance or close its plant. A number of attempts were made by various means to eliminate the odors but none of these proved successful. Water sprays, together with the use of formaldehyde and other chemicals, were tried as well as the discharge of the gases under the boiler furnaces. None of these means, however, were completely effective.

Rendering Plants Made Odorless.

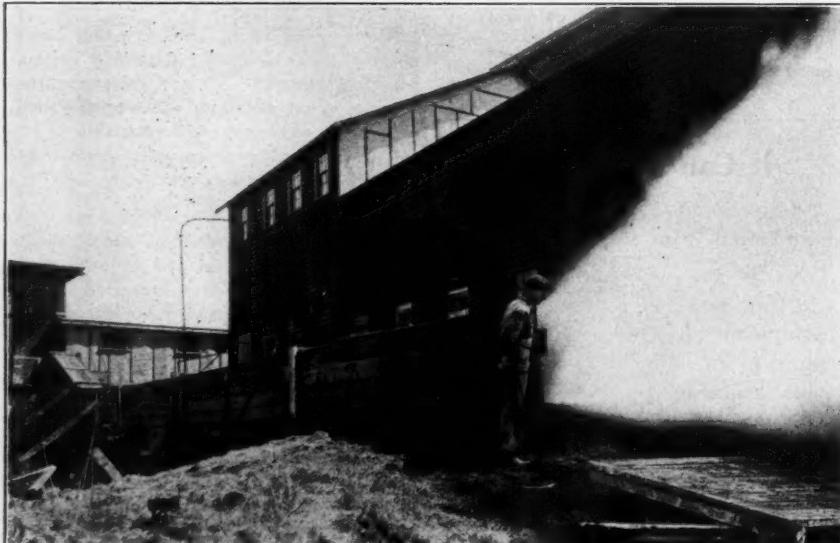
Finally the Henderson-Haggard process was installed with the result that the odor problem was solved. No further pressure was brought to bear on the company by the surrounding residents or the health authorities.

A New Bedford, Mass., garbage reduction plant experienced a complete elimination of odors by the installation of the Henderson-Haggard process. It was found that by preliminary drying of the garbage in direct heat rotary driers, the odors from which were rendered inoffensive by the chlorine process, that a material saving in the cost of solvent was possible.

At this plant a contact of approximately seven seconds is maintained between the chlorine and the odor bearing gases before they are discharged into the atmosphere. The accompanying illustration shows the discharge flue used at this plant and the ease with which it is possible to observe the results of the process.

Experience has shown that the cost of operating the chlorine deodorizing process is usually not over \$1.00 to \$1.50 per day.

In conclusion, it must be borne in mind that each plant presents an individual problem as regards eliminating odors and, therefore, individual study of each plant is required before definite recommendations can be made for solving the problem.



ODORS WERE ELIMINATED AT THIS PLANT.

The discharge flue from a garbage reduction plant using the chlorine process of odor elimination. At this plant a contact of seven seconds is maintained between the chlorine and the odor-bearing gases. Note the ease with which it is possible to observe the results of the process.

Institute Plans Valuable Program

Problems and Subjects of Great Interest to Be Discussed at the Meetings of the Various Sections

The plans for the 22nd annual convention of the Institute of American Meat Packers, to be held in the Stevens Hotel, Chicago, October 24, 25 and 26 are rapidly being brought to a conclusion.

The programs for the meetings of the various sections, announced herewith, indicate that a successful effort has been made to have considered subjects of vital interest. The prediction has been made that this year's convention will be a most valuable one, and this glimpse of the sections' program verifies this. There will be much of interest and value to everyone who attends the gathering.

Much interest has also centered on the Fourth Public Conference on Education and Industry which will be held at the University of Chicago on the last day of the convention—October 26. Nationally known speakers, it is announced, have been secured to address the packers on this day on subjects of unusual interest. After the meeting last year many were heard to express their appreciation for the valuable talks given. A program of equal interest is promised this year.

The Section's Programs

Every justification for a large and representative attendance at the pre-convention sectional meetings of the Institute of American Meat Packers is given in the programs which have been announced so far. These meetings will be held at the Stevens Hotel, Chicago, Oct. 21 and 22, just prior to the regular convention sessions, which will be held Oct. 24, 25 and 26.

Meetings are scheduled which will be of unusual interest to men in practically every department of the packinghouse. Here the department heads and others will gather together to hear discussions by outstanding men in the industry and outside the industry on timely subjects of mutual interest to all. In practically all cases, the talks are to be followed by informal discussions which result in a valuable interchange of ideas.

The programs have just been announced for the Scientific Section, the Engineering and Construction Section, the Purchasing Section, and the Accounting Section.

At these meetings, as in the case of the five others, the general subject will be: "Meeting the New Competition." Each talk will cover some particular phase of meat packing or some topic closely related to meat packing which is involved in the industry's general defense against the new competition.

This competition between industries, which has grown to the point where it requires the closest study and the most careful analysis, soon will affect every department of the packing business if it

does not already, in the opinion of the men who already have given it their attention.

The Engineering Program.

Three outstanding problems confronting the engineering and construction department of the packinghouse are to be discussed on the program of that section, of which Allen McKenzie is presiding Chairman and H. P. Henschien is Program Chairman. These are:

1—ECONOMY IN PACKING PLANT OPERATION.

The increasing use of machinery and mechanical devices in meat packing houses has multiplied the importance of the engineering department and greatly broadened its problems. Mr. McDonald will deal with economies to be effected by this department in the operation of a packing plant.

2—EFFICIENCY OF PULVERIZED FUEL.

Boiler room practice has been revolutionized in the last few years. The tendency now is to obtain greater capacities from boilers already in use rather than to install new boilers as loads increase. Pulverized fuel has been one of the means to this end.

While installations of powdered fuel equipment at first were confined to large central power stations, pulverized fuel is now being used more and more in small units for industrial purposes.

3—INSULATION METHODS AND MAINTENANCE.

No problem confronting packinghouse engineers is more important or more baffling than the proper installation and maintenance of insulation. The Armstrong Cork & Insulation Co. has carried on extensive experiments to determine what methods of insulation are the best in the long run and the most economical. Mr. Cover will discuss the conclusions they have reached.

Scientific Section Subjects.

The Scientific Section will meet in two sessions, the first on Friday afternoon and the second on Saturday morning. W. D. Richardson is Presiding Chairman and L. M. Tolman is Program Chairman. Nine short talks will be given on timely subjects of interest to scientific men. The program follows:

1. Opening Remarks.
2. The Practical Economy of Efficient Refrigeration and Sanitation in the Packing Plant.
3. Some Recent Results of the Meat Industry's Experiments in Human Nutrition.
4. Recent Developments in Meat Cookery.
5. Some Aspects of the Lard Problem—
(a) Market Studies.
(b) Studies in Stability.
6. Recent Results in the Study of Ham Souring.
7. Some Studies on the Effect of Impurities in Salt on the Curing of Meat.
8. Control of Molds in the Packing Plant.
9. Some Recent Results of the Meat Industry's Experiments on Animal Nutrition.

Purchasing Section Program.

An equally valuable program has been

arranged for the Purchasing Section. John G. Hormel is Presiding Chairman and Joseph B. Rogers is Program Chairman. The program follows:

1. Co-operative Buying.
2. How to Treat a Salesman—by a Purchasing Agent.
3. How to Treat a Salesman—by a Sales Manager.
4. What Is Expected of the Purchasing Department.
5. Coal—Present Situation, Future Prospects (both as to supply and price), Strike Results, etc.
6. A Moving Picture—"The Salt of the Earth," a Fox Educational Film.

Plans for Accounting Section.

The Accounting Section will hold morning and afternoon sessions on Saturday, Oct. 22. The morning session will be devoted to a discussion of great interest to every packinghouse accountant—the "Use and Limitations of Programs of Budgetary Control in Industry."

This topic will be covered by four speakers, two from the packing industry and two from other industries. Each man will talk on a different phase of the subject.

At the afternoon session there will be a round table discussion of the program of the Institute's Department of Accounting for the coming year.

J. H. Bliss is Presiding Chairman of this section and L. B. Dorr is Program Chairman.

The names of the speakers at all meetings will be announced later.

The Program by Days.

The programs of the Sales and Advertising, Operating, Traffic, and Live Stock Sections have been announced previously and details concerning the Industrial Education meeting will be announced within a short time.

The schedule of meetings by days is as follows:

Friday Morning, October 21.

Operating Section.
Traffic Section.

Friday Afternoon, October 21.

Engineering and Construction Section.
Purchasing Section.
Sales and Advertising Section.
Scientific Section.
Live Stock Section.

Saturday Morning, October 22.

Accounting Section.
Industrial Education Section.
Scientific Section.

Saturday Afternoon, October 22.

Accounting Section.

Conference Speakers Announced.

The outlook for 1928 is a subject now foremost in the mind of almost every business executive, packers and others as well. This will be the subject of the Fourth Public Conference on Education and Industry which will be held at the University of Chicago on Wednesday, October 26, the last day of the Institute convention. The conference is being held by the University and the Institute in cooperation.

Three nationally known speakers already have consented to talk at this conference. They represent three vitally important branches of modern industry. These men are Frederick H. Ecker, vice-president of the Metropolitan Life Insurance Co., who will talk on "The Relationship of the Risk-Bearing Institutions to Modern Industry"; B. M. Anderson, Jr., economist of the Chase National Bank, New York, who will discuss "Finance," and Rudolph Spreckles, president of the Federal Sugar Refining Co., whose subject will be "The Sugar Industry."

All three men are closely in touch with

important industrial developments and are well qualified to look into the future of their industries. Other equally well-known speakers also will speak at the conference.

Those packers and members of their families who attended the first three conferences will remember the exceedingly interesting talks by Charles M. Schwab, Vice-President Dawes, Dwight W. Morrow, Frank O. Lowden, Edward S. Jordan, General James G. Harbord, and other distinguished men. An equally pleasing program is promised for this year.

CANADIAN LIVESTOCK FIGURES.

The market production of livestock in Canada in 1926 was in total somewhat less than in 1925, the deficiency being most in regard to the output of hogs. The cattle supply, including sales at stock yards, direct shipments to packing plants and direct sales on export, totaled 1,052,663 head, a decrease of approximately 17,500 from 1925, but substantially more than for the five-year period 1922-25 inclusive, according to the Canadian Department of Agriculture.

Largely due to the outlet on overseas account being somewhat curtailed, direct exports of livestock were disappointing in volume, being less than 66,000 head as compared with 105,000 head for the previous year.

Finish at Lighter Weights.

The summary of live stock marketings reveals evidence of a decided tendency to finish and market cattle at lighter weights than formerly, in keeping with the changing fashion in demand, and the industry is profiting by a quicker turn-over from investment. There is, as well, conclusive evidence of the liquidation of an unusually

liberal number of unfinished cattle of all varieties, this due very largely to the strong price levels which existed for light weights of cattle during the greater part of the year.

The calf supply showed some increase, being in total approximately 39,000 head more than in 1925, with the movement for the year from all sources at 420,734 head. The quality of the calves was noticeably off, the increase in volume over the previous year being entirely common veal and grassers. The total number of good veal calves was less by over 21,000 head than in 1925.

Hog Quality Further Improved.

The output of hogs in Canada during the year was smaller in volume than in either 1925 or 1924.

While the total number of select bacon hogs marketed was less than in any of the previous three years, the percentage selects was the highest since the commencement of official hog grading.

The outstanding feature in connection with the marketing of hogs under standard grades, is the great change which has been brought about in the type of the rank and file of hogs marketed. The thick smooth hog of today is a much better bacon making animal than the hogs marketed under the same nomenclature two or three years ago. The standard of hog quality in Canada is higher today than at any time in the history of the industry.

The movement of hogs direct to packers through the year was somewhat smaller than in 1925, but the shipments direct on export showed a considerable expansion, being the heaviest at any time during the past five years.

The sheep industry made a heavier contribution to meat supplies than in 1925, but unfortunately the increase consisted of common stock.

TRADE GLEANINGS.

A new abattoir has been placed in service by the Union Abattoir Co., Fort William, Canada.

A building permit has been issued to the Cudahy Packing Co., for alterations to the building of its plant at Omaha, Neb. The cost will be about \$20,000.

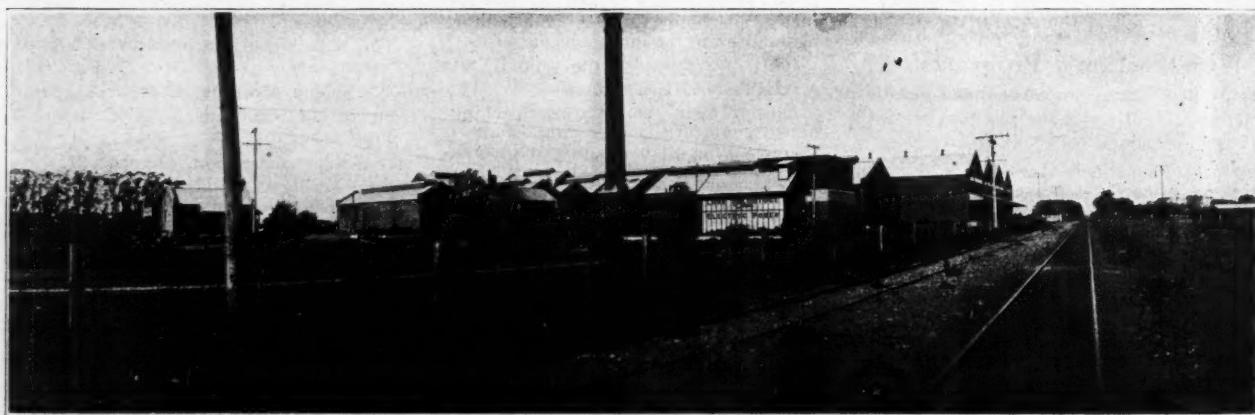
The Peoples' Packing Co., McCook, Neb., is planning to increase the capacity of its plant. The company, it is said, will also be incorporated with a capital stock of \$50,000.

The Dublin, Ireland, city commissioners have decided to ask sanction to a supplementary loan of about \$150,000 to meet the revised cost of the Dublin Abattoir buildings for which in excess of \$80,000 has already been approved.

The Pacific Cottonseed Products Corporation has been chartered in California, with headquarters in San Diego, with a capital stock of \$7,500,000. It will take over the various cotton oil mills properties in California and Arizona generally known as the C. H. Bencini group.

Construction work has started on the buildings of the rendering plant being erected at Casper, Wyo., by Burton Hill of Topeka, Kan. The plant will have a capacity of 50 horses a day. The products will include tallow, hides, poultry and stock feeds and fertilizer. It is not planned to prepare any edible products.

What are the temperature requirements in the hide cellar? How do temperatures affect shrinkage? Ask THE BLUE BOOK, the "Packer's Encyclopedia."



ELECTRIC POWER USED EXCLUSIVELY IN NEW ZEALAND MEAT PLANT.

The above picture shows the Canterbury works of Thomas Borthwick & Sons (Australasia) Ltd., one of the largest meat concerns of that part of the world. This plant is located at Belfast, Canterbury, New Zealand.

Electricity is used for all motive power, current being supplied from a hydro-electric station owned by the New Zealand government and located about 80 miles distant from the "works". The current is three phase alternating. The only steam used is for cooking and drying, also two small steam feed pumps.

George R. Croll, superintendent and engineer of the company, states that the plant is very economical to run. He reports that he has recently received instructions to convert two more of the company's plants from steam to electric drive.

SWENSON EVAPORATORS-

The Recognized Standard for Animal By-Product Liquors

Swenson Evaporator Company (Subsidiary of Whiting Corporation) HARVEY, ILL. (Chicago Suburb)

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October 1, 1927.

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Directors—for three years: J. E. Decker, Jacob E. Decker & Sons, Mason City, Ia.; F. Edson White, Armour and Company, Chicago; R. T. Keefe, Henneberry & Company, Arkansas City, Kan.; J. W. Rath, Rath Packing Co., Waterloo, Ia.; S. T. Nash, Cleveland Packing Co., Cleveland, Ohio; for two years: A. T. Rohe, Rohe & Brother, New York City; T. P. Breslin, Standard Packing Co., Los Angeles, Calif.; J. A. Hawkinson, Allied Packers, Inc., Chicago; W. F. Schlundberg, Wm. Schlundberg & T. J. Kudzie Co., Baltimore, Md.; Thomas E. Wilson, Wilson & Co., Chicago. For one year: Charles E. Herrick, Brennan Packing Co., Chicago; G. F. Swift, Swift & Co., Chicago; W. H. White, Jr., White Packing Co., Montgomery, Ala.; Elmore M. Schroth, The J. & F. Schrot Packing Co., Cincinnati, Ohio; L. E. Dennis, St. Louis Independent Packing Co., St. Louis, Mo.

THE NATIONAL PROVISIONER

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Efficiency in Meat Plant

Many packing plant executives start with the best of intentions to place their businesses on an efficient basis, only to fall down on the job because they did not lay out first a program of action and keep at the work in a logical, consistent and persistent manner.

In any campaign for efficiency all methods and processes must be considered and studied. Every loss, no matter how small it may be, must be eliminated.

Many small losses are neglected because it is considered that they are of no consequence. If only one loss is considered, this is true. In a meat packing plant, made up of many departments and innumerable operations, a small loss here and there amounts to a considerable sum in the aggregate. And in many instances it is only by correcting the conditions that cause the small losses that the big losses are prevented.

It is important, of course, to reduce needless expenses, and to ferret out and stop preventable losses, but it is more important, once the different departments and the plant as a whole have been made efficient, that they be kept so.

It does little good to correct matters and then forget the subject in the hope or belief that conditions will continue good. Eternal vigilance is the price of low operating costs. It takes a good executive to put a meat packing plant on the most efficient basis, but it takes a better one to keep it there!

Better Meat Merchandising

The total consumption of meat in the United States is on the upgrade. In the neighborhood of eight million pounds are now consumed yearly. Ten years ago the consumption was about five million pounds.

This total increased consumption of three million pounds yearly in the space of ten years, however, tells only half the story, the other half of which is not so encouraging. The per capita consumption of meat is on the decline, and the number of meat animals per one hundred of population continues to decrease.

We may assume that the increase in total consumption has come about through the increase in the population of the country. What is the cause for the decrease in the per capita consumption, and how can meat be put back in its rightful place in the diet of the American people?

It is true perhaps that people individually are eating as much as they ever did. If they are eating less meat it is because other foods have taken its place, in part

at least. There is keen competition among manufacturers of foods for public favor. If meat is losing out to some of these other foods it is because no concerted efforts have been and are being made to keep the desirability of meat as a food in the public mind and to educate the consumer as to its value from diet, health and food economy standpoints.

The producer of meat animals and the meat packing industry have held aloof from efforts to make the food value of meat better known. Perhaps they have felt that meat is a human necessity and will sell itself.

To some extent this is true, but there is a wide spread between actual necessity and the buying power of the American people. And it is in this spread that the manufacturers of other foods have seen the possibility for a market and on which they have capitalized.

The meat packing industry has made wonderful strides in securing efficiency within the plants. Meat and meat products are now being produced in an economical, efficient manner. While much remains to be done along this line, it would seem that, if such is necessary, less time, thought and study might now be given to production and more to modern merchandising. Modern methods of economical and efficient production can never compel profits if the product is inefficiently merchandised.

Truths Will Be Told

So much has been said and written derogatory to the use of meat in the diet, and so little has been done by the meat industry to counteract this misinformation that there have grown up in the public mind many erroneous ideas with reference to meat eating.

However, well informed people, specialists in dietetics, physicians and health authorities generally say that meat is an indispensable food for man.

Joining forces with the scientists and leading the way for other local associations, the retail meat dealers of Spokane, Wash., have inaugurated an educational campaign to give to the public of the city scientific facts concerning meat in the daily diet. The campaign will continue for one year, and will be carried on principally through the advertising columns of the newspapers.

This is a constructive work and similar action on the part of other local associations and the meat industry generally is badly needed. Any such investment in public opinion, when properly made, is very sure to return itself many times.

PRACTICAL POINTS FOR THE TRADE

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Points on Dry Sausage

A Canadian manufacturer of fancy sausages to whom formulas and operating data was furnished, asks for further information regarding the manufacture of certain kinds of dry sausage. He says:

Editor The National Provisioner:

Will you please give us further information on summer sausage?

Genoa Salami: How long should this salami be left in the warm room to dry before it is taken into the dry room?

Would it be all right to leave it 48 hours at 72 degs. F.?

If sewed hog bungs are used, is it necessary to use more heat?

What other precautions have to be taken?

Do you recommend the double hog casing, sewed? **Capicola.** Your formula recommends the use of dry cured boneless pork ham butts. I cannot find here the pieces which are cured.

Kindly let me know how these pieces are cured.

You mention the spices used in rubbing these butts before they are stuffed and say to mix with two gallons. I do not understand what you mean by the two gallons. Is it brine? If so, at what degree? How many days has the meat to remain in the brine?

The length of time it will be necessary to keep Genoa sausage in the warm room depends entirely on the facilities available for regulating the ventilation and the humidity of the air in the room. If the ventilation and humidity can be controlled, and kept in proper relation to each other, much time can be saved and the product turned over faster.

If natural ventilation is depended on, the air should be brought into the room near the floor and allowed to escape at or near the roof. Under natural conditions less time will be required during bright clear weather than during dark rainy weather.

With humidifying and ventilating equipment some sausage manufacturers do not find it necessary to leave the sausage in the warm room longer than 24 hours. In any event, as soon as the sausage casing has dried off and shows a good color, it should be taken to the dry room.

Temperature for Dry Sausage.

Conditioning of the sausage in the warm room is not so dependent on temperature as on humidity and air circulation. When humidity cannot be controlled and the ventilation is secured by natural means, it is difficult to regulate the temperature. In such cases, about all that can be done is to keep a good flow of air moving through the room to carry away the moisture from the casings.

When the room is equipped with a ventilating and humidifying system, any temperature from 60 deg. F. down is permissible if the humidity is kept in relation to the temperature.

In all cases the product should be kept out of drafts. Drafts cause the casings to wrinkle, resulting in an inferior product.

All manufacturers of salami do not use the warm room before delivering the product to the dry room. Some prefer to stuff the product and put it in the cooler, believing that it gives the meat an opportunity to knit and bind, and that a little further chilling is beneficial.

It is not necessary to use more heat

when sewed hog bungs are used, but greater length of time is required, as the casings are larger.

In regard to using the double hog casings sewed, this would depend on whether or not the inquirer has plenty of wide casings available. If not, the sewed casings will take their place.

Curing Meats for Dry Sausage.

In regard to curing formula for dry-cured pork ham butts in making the capicola sausage. This formula consists of

3 lbs. salt

1½ lbs. sugar

4 oz. nitrate of soda or saltpeter to each 100 lbs. meat.

The curing ingredients should be well mixed and evenly distributed. It is a good plan to rub each piece with these ingredients before placing them in tierces, and then sprinkle the curing mixture evenly over each layer of product.

The length of time required to cure the butts depends entirely upon the size of the butts used, and the temperature of the curing cellar.

The inquirer asks what is meant by 2 gallons of brine. This brine consists of salt and water of 100 degs. strength. It can be made by using 2½ lbs. of salt to a gal. of water. It is well to sterilize the water, unless there is no question regarding its purity.

To the plain brine is added the following:

4 lbs. 8 oz. salt

12 oz. sugar

4 oz. nitrate of soda or saltpeter

1 lb. 8 oz. ground red pepper pods

1 lb. 8 oz. pimientos

Making Dry Sausage

It is only recently that these delicious products have been made to any great extent in this country. Special air conditioning apparatus is needed, as definitely controlled temperatures and humidities are essential, especially in the hanging room.

A recent illustrated article in THE NATIONAL PROVISIONER discussed operating conditions, temperatures and humidities needed to make dry sausage. It followed the product from the stuffing bench clear through to the sales end in a most complete fashion.

Reprints of this article may be had by filling out and mailing the following coupon, together with 5c in stamps.

Editor The National Provisioner,
Old Colony Bldg.,
Chicago, Ill.

Please send me your reprint on
"Making Dry Sausage."

I am not a subscriber to THE NATIONAL PROVISIONER.

Name

Street

City State

5c in stamps enclosed.

This rubbing mixture is usually carried in a warm room where the product is stored, and sometimes part of it may be left overnight after stuffing. Pickle used in this manner prevents fermentation of certain of the spices composing the rubbing mixture.

This mixture of pickle and spices is used to rub each piece of butt before stuffing in casings, as the foreign trade seems to demand this outside spicing, which remains between the casing and the meat.

Waste Disposal Problem

A considerable problem of waste disposal sometimes confronts small packers outside of city limits. This is particularly true when some of the offal is collected by a rendering plant and the balance must be disposed of.

A packinghouse consultant writes as follows regarding this:

Editor The National Provisioner:

Quite frequently a small slaughterhouse outside a city is confronted with the problem of waste disposal. The heavy offal is frequently collected by some rendering plant, but there remains considerable to be handled by a septic tank.

Can you furnish any information or reference work for the design and construction of a septic tank for use in a plant killing say 50 cattle and 500 hogs per week?

Also, is it advisable to run the cooling water from the refrigerating system through the septic tank?

We will appreciate any information on the subject which you may be able to furnish.

The usual procedure in disposing of surplus waste from a small plant is to separate the clean water, the same as in a refrigerating system, and to allow it to flow from the plant untreated.

Dirty water without grease, such as that from washing paunches, is kept separated from the cleaner greasy water, such as that from the sausage room. This water is settled to remove the bulk of the solids. Screenings are disposed of locally as low-grade manure. The water, after screening, is allowed to run to waste.

Usually this treatment is considered sufficient. If not, and if health authorities object, or for other reasons a different treatment must be given, then activated sludge plants are installed.

Such plants are very expensive to build, operate and maintain. Installation should be supervised by experts.

All greasy water is run through catch basins and all grease removed. The effluent, if clean, is run to waste. If not, it is run through the same equipment previously described for water from washing paunches.

Water such as blood water is cooked and the blood recovered. All floor drains are screened to prevent waste.

Septic tanks are of little use in handling packinghouse sewage.

What are the temperature requirements in the hide cellar? How do temperatures affect shrinkage? Ask THE BLUE BOOK, the "Packer's Encyclopedia."

Operating Pointers

For the Superintendent, the Engineer
and the Master Mechanic

Improving the Smokehouse

Simple Design Reduces Costs and Better Operation.

By M. P. Burt

The profit or loss on smoked meats is often dependent on the manner in which they are handled through the smokehouse.

Curing gains may be offset by shrinkage in the smokehouse. Too little or too much smoke; too high or too low a temperature; too much or not enough time in the smoke; improper methods of cooling after smoking—any or all of these determine whether or not a uniform product of

good color will result, or whether it will be of inferior grade that will have to be sold at a lower price.

Proper smokehouse operation is understood by most packers. But too many do not watch their processes closely enough, and check up frequently to see that correct methods are being used. Often, due to this lack of proper supervision, employees become careless and indifferent, and losses result that might have been prevented had proper care been taken.

Design Is Important.

Smokehouse design and construction also play a part in making good products possible and preventing losses due to excessive shrinkage and off-color meats.

As smoking processes have been improved, so have smokehouses. This department of the meat packing plant is receiving its share of attention, and better

design and construction are being worked out as research, study and experience reveal the need for them.

In the accompanying illustration is shown a cross-section of a simple and inexpensive smokehouse in which have been incorporated details of design intended to eliminate some of the uncertainties attending smokehouse operation.

Construction Is Simple.

It is planned to be built of brick on a concrete foundation, and has a concrete roof, on top of which is 4 inches of corkboard insulation. The elimination of condensation in a smokehouse is essential, and this corkboard insulation is provided to accomplish this.

This type of construction dispenses with the old style air chamber, which was difficult to keep clean and was of little value except as a draft distributor.

In this design it is intended that the drip pan shall also act as a draft distributor, as well as serving to catch the drip from the smoke vent pipe. The pan is suspended from the ceiling by wires and may be removed easily for cleaning.

Damper control, so necessary in smokehouse operation to secure the best results, is made easy and convenient for the attendant by placing a sleeve in the roof, through which is run a chain connected to the damper arm.

Easy Damper Regulation.

The attendant can regulate the damper from the inside without the necessity of climbing to the roof. Thus there is eliminated the temptation to neglect this important operation, particularly in bad weather.

The floor is made of smooth round iron, built into the wall at each end, and held at proper spacing by the use of iron spreaders drilled every two inches, with the bars running through these holes. These spreaders also add strength to the floor. This type of floor may be cleaned easily with a broom.

The simple and economical design of the smokehouse as a whole provides few places for skippers to hide away from the clean-up man.

LONGHORNS NOT TO VANISH.

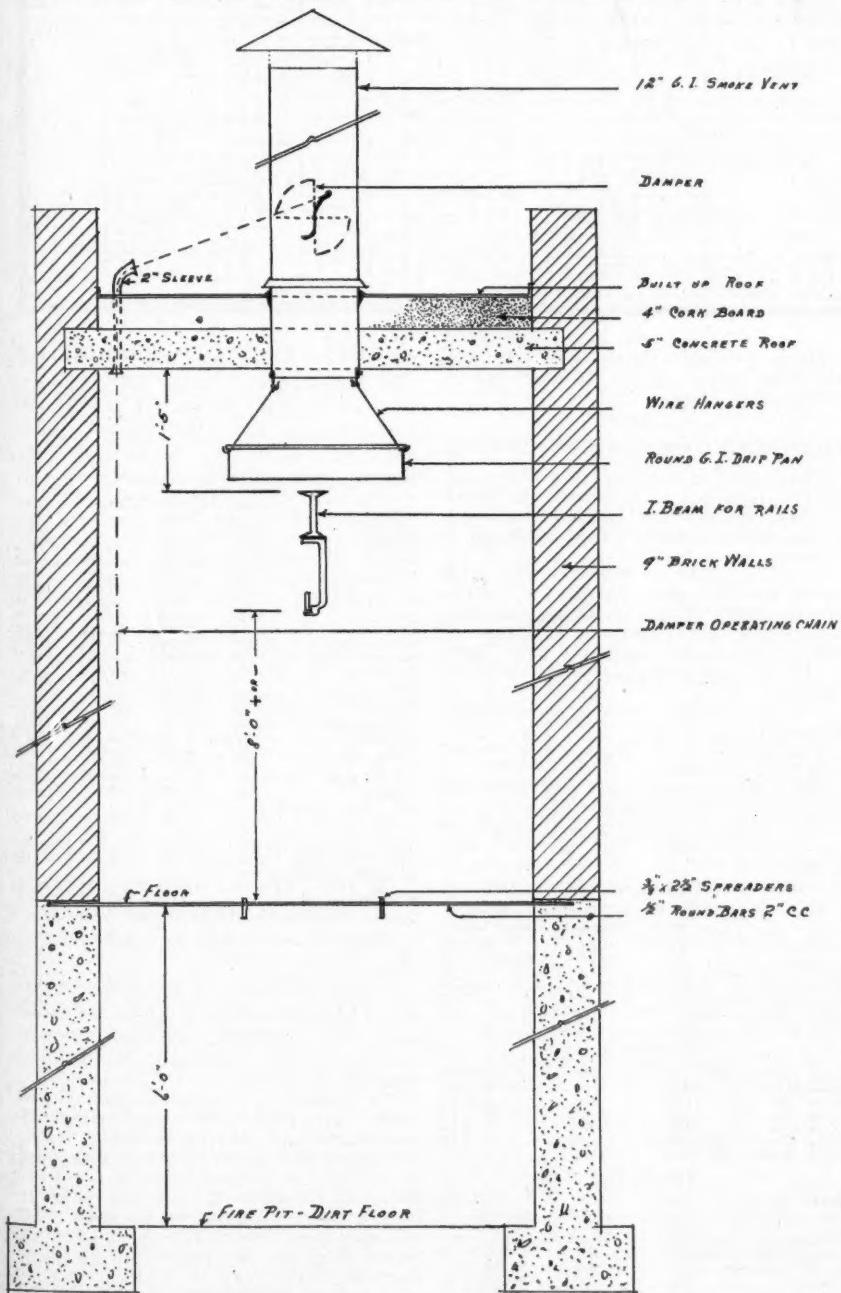
At its last session Congress appropriated \$3,000 with which to buy seed stock of pure Texas Longhorn cattle and establish a herd of this historic, but rapidly vanishing, breed in Wichita National Forest and Game Preserve, near Lawton and Fort Sill, Okla.

The commission of Congress, intrusted to the Forest Service, has just been carried out by Will C. Barnes, assistant forester and veteran Arizona cowman.

The largest herd of pure Texas Longhorns in the world, 26 head, selected after weeks of riding the ranges of South Texas, from the Rio Grande to the Sabine River, was collected at the Fort Worth stockyards to receive the final O. K. of Bureau of Animal Industry inspectors before shipment to Wichita. In the herd are 3 bulls, 3 steers, and 20 cows. Five calves, one born after the cattle were loaded, were following the cows.

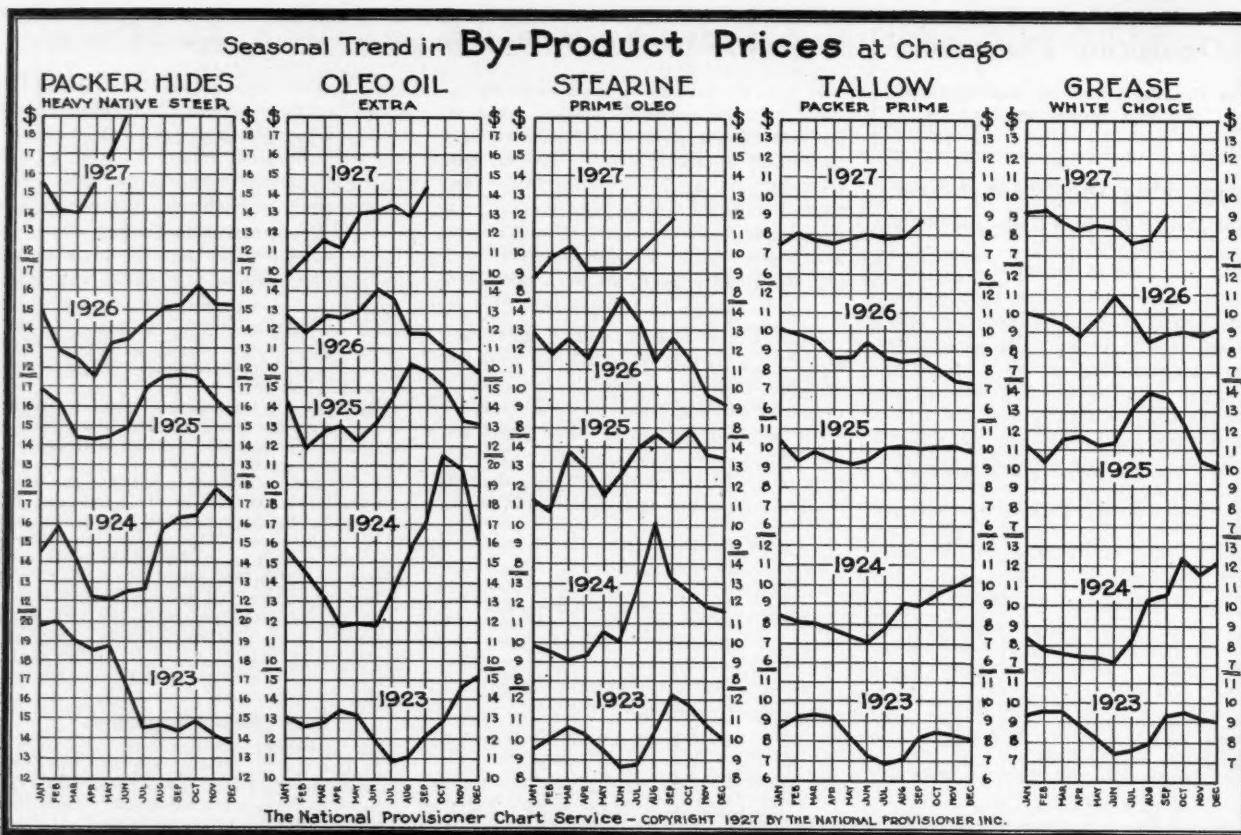
Mr. Barnes was accompanied on the buying expedition by John H. Hatton, assistant district forester in the Rocky Mountain district, Mr. Hatton being a cattlemen of wide experience.

All told, the purchase cost of the cattle was \$1,750, and, in the opinion of Messrs. Barnes and Hatton, there has been thus obtained a guaranty that the Texas Longhorn, which played so large a part in the early history of our West and development, will be perpetuated in an adequate herd and in a most fitting environment.



CROSS SECTION OF WELL DESIGNED SMOKEHOUSE.

Note the corkboard insulation on the roof and the manner in which the damper is regulated from the inside.



This chart in THE NATIONAL PROVISIONER MARKET SERVICE series shows the trend of prices of the major by-products for the first nine months of 1927, with comparative trends for the four years previous.

Packer Hides—Packer hides showed a sharp upward trend over most of the period, starting at around 14 cents for heavy native steers in March and terminating in a peak of 23½ cents late in July. Part of the advance was seasonal, with free-of-grub hides coming on the market. However, packers had maintained a closely sold up position in the late winter on the grubby hides then available and, with prime hides coming on the market at the beginning of the advance, conditions strongly favored sellers.

The country kill had been rather disappointing also and resulted in some collectors entering the small packer market to replenish their stocks. A decrease in kill of around 6 per cent was reported in the packer market. The latter part of the advance was too rapid for the leather market to adjust itself to and, while sole leather stocks made a better display of steadiness, buyers of native hides withdrew from the market.

Oleo Oil—There has been a fair trade on extra oleo oil especially, and prices show a fair advance for the past 30 days. The market appears to be closely sold out. Prime oil is more plentiful, but the strength of the market on extra oil has been somewhat in favor of sellers of the No. 2 grade.

Prime Oleo Stearine—This product has been somewhat irregular with a rather limited trade.

Tallow—The market on prime packers' tallow has been firm and moderately active, with very little selling pressure in evidence. Soap makers have been good buyers of country tallow and there have been large quantities of foreign tallow brought in to supply their needs. Supplies appear light, and steady to strong prices are anticipated.

Grease—The choice white grease market is quite active, with good export and

domestic buying. Production has been somewhat limited due to the large arrivals of unfinished hogs.

EUROPEAN PROVISION CABLES.

The market at Hamburg was somewhat weaker, says Mr. J. E. Wrenn, American Trade Commissioner, Hamburg, Germany, in his weekly cable to the United States Department of Commerce.

Receipts of lard for the week were 2,746 metric tons. Arrivals of hogs at twenty of Germany's most important markets were 95,000, at a top price in Berlin of 16.65 cents a pound, compared with 71,000, at 17.95 cents a pound, for the same week last year.

The Rotterdam market shows little alteration.

The market at Liverpool was weaker with lower prices.

The total of pigs bought in Ireland for bacon curing was 34,000 for the week.

The estimated slaughter of Danish hogs for the week ending Sept. 23, 1927, was 94,000.

HAMBURG.

	Stock.	Demand.	Prices cents per lb.
Refined lard.....	Med.	Med.	@14.52
Fat backs.....	Lt.	Poor	14.52@16.78
Frozen pork livers.....	Med.	Med.	@ 5.90
Extra oleo oil.....	Exh.	Med.	@16.78
Extra oleo stock.....	Exh.	Med.	@15.88
Lard, prime steam (in tierces).....	Med.	Med.	*

ROTTERDAM.

Extra neutral lard.....	Lt.	Poor	@16.20
Refined lard.....	Lt.	Poor	@14.20
Extra oleo oil.....	Exh.	Med.	@17.11
Prime oleo oil.....	Lt.	Med.	@15.92
Extra oleo stock.....	Exh.	Med.	@16.02
Extra premier jus.....	Med.	Good	@ 9.65
Prime premier jus.....	Med.	Good	@ 9.48

LIVERPOOL.

Hams AC light.....	Med.	Med.	20.40@21.70
Hams AC heavy.....	Med.	Med.	20.40@21.70
Hams, long cut.....	Med.	Med.	21.70@23.00
Cumberlands, light.....	Lt.	Poor	19.10@19.96
Cumberlands, heavy.....	Lt.	Poor	19.10@19.96
Square shoulders.....	Lt.	Poor	15.19@15.62
Picnics.....	Lt.	Poor	14.97@17.79
Clear bellies.....	Lt.	Med.	20.18@21.27
Refined lard boxes.....	Med.	Med.	14.43@14.65

*Not quoted. Exh.—Exhausted.

AUGUST LIVESTOCK SLAUGHTER.

Livestock slaughters under federal inspection at various centers in the United States during June, 1927, with comparisons, are reported by the U. S. Department of Agriculture as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Baltimore	6,376	997	55,746	3,847
Brooklyn	7,007	8,591	34,878
Buffalo	10,043	2,656	67,533	10,314
Chicago	175,037	45,099	454,093	261,905
Cincinnati	12,490	6,885	66,010	5,970
Cleveland	9,189	9,786	71,355	15,232
Denver	7,137	2,034	18,790	11,696
Detroit	8,166	6,456	73,125	13,191
Fort Worth	34,446	39,280	22,034	15,416
Indianapolis	18,362	4,738	70,217	7,313
Kansas City	101,570	40,813	153,656	101,523
Milwaukee	16,687	17,812	93,406	6,593
Nat. S. Y.	43,251	7,489	113,840	52,663
New York	28,303	44,316	99,866	168,239
Omaha	7,003	7,141	12,916	144,381
Philadelphia	8,203	9,014	78,108	44,341
St. Louis	18,034	5,480	123,191	11,341
Sioux City	27,779	3,108	110,597	17,031
St. St. Joseph	36,105	8,971	89,816	69,205
St. St. Paul	43,819	40,127	100,464	29,653
Wichita	8,888	4,088	33,097	4,629
All other establishments	146,704	74,569	988,228	160,319
Total Aug. 1927	837,858	389,366	3,049,883	1,168,404
Total Aug. 1926	811,225	379,311	2,833,615	1,093,251
8 months ended Aug. 1927	6,154,484	3,319,548	29,573,911	8,338,874
8 months ended Aug. 1926	6,379,556	3,452,918	27,040,023	8,358,414

Goats slaughtered in all establishments, August, 1927, 1,839.

Inspection of lard at all establishments, 135,471,350 inspection pounds; compound and other substitutes, 52,451,198 inspection pounds; sausage, chopped, 70,006,076 inspection pounds.

Corresponding inspections for August, 1926: Lard, 138,647,114 inspection pounds; compound and other substitutes, 44,991,944 inspection pounds; sausage, chopped, 65,388,142 inspection pounds. (These totals of inspection pounds do not represent actual production, as the same product may have been inspected and recorded more than once in the process of manufacture.)

Carcasses condemned during August, 1927: Cattle, 4,716; calves, 424; hogs, 11,657; sheep, 1,023.

PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Market Steady—Fair Demand—More Moderate Movement—Hogs Firm—Export interest still slow.

The market has shown a somewhat better tone the past week. A somewhat better improvement in prices developed a fair trade the middle of the week. The buying then was stimulated by a stronger market in oil at New York which was reflected into increased speculative buying of futures and a better tone in the hog market. The situation is somewhat more encouraging to holders, but there was no general demand, although the general rally in the market has brought a somewhat more confident feeling.

Hogs have been very steady. Prices are holding about the average of the recent trading around 10½@10¾. This is resulting in an unwillingness to sell product as concessions, while the movement from the country is not particularly heavy. The receipts of hogs at the principal markets last week were 358,000 and compare with 392,000 last year. The falling off in the arrivals has reduced the season gain to a little under 600,000, the greater portion of which have been reflected in the Chicago movement and the Chicago packing.

Hogs Show Good Average Weight.

The average weight of hogs coming to market is showing a fairly good average. Weights last week were 255 lbs. at Chicago, against 253 lbs. the previous week and 259 lbs. last year. The much talked of large movement of hogs of light weight has not been so pronounced as was expected in the earlier predictions.

The weather was a little less favorable for maturing corn last week, particularly east of the Mississippi and the cold rain this week has further delayed maturity, but the crop west of the Mississippi is now reported as well advanced as usual at this period of the year. If the rain of this week is followed by higher temperatures, which appeared possible the middle of the week from general barometric conditions of the northwest, it will give opportunity to mature a greater portion of even the late corn.

It is expected that more corn will be harvested as forage or silage this year than last, although the total area not used for grain last year was a little over 16,000,000 acres.

Lard Market Stronger.

In lard the market has been influenced a good deal by the irregular fluctuations in the oil market and the possibilities that oil may be advanced to a point where an increased consumption of lard will be shown. This is a condition which has attracted a great deal of attention to the January delivery. Rather liberal lines of this contract have been purchased for eastern investment account and the decline of the past month did not shake out these holders.

One factor has been removed from the situation and that is the possibility of a very short corn crop. The corn crop is short this year without question but by no means as short as the bulls wished to believe in July and August.

There has been a good deal of discussion as to what a maintained average of around \$1.00 for corn will do in the market for hogs and hog products. At present the corn hog ratio is in favor of the hogs and there is nothing in the price relation to restrict feeding. As there is plenty of rough feedstuffs, very generally, there has

possibly been a considerable conservation of old corn supplies, and notwithstanding the short crop of last year, there are some who think the November 1 report will show fair stocks of corn in the country.

Export Movement Better.

The export movement the past week was a little better, with more liberal shipments of lard compared with the previous week, although the total was less than a year ago. In meats there was a slight increase with the total, only 6,547,000, against 11,495,000 a year ago. The official statement for August showed lard export, 50,816,000 lbs. and a total since January 1 of 458,721,000 lbs., against 484,223,000 last year.

The exports of meats of all kinds showed a further decrease for the month compared with last year and the decrease in exports since the first of January has

been 50,000,000 lbs. of hams and shoulders and 32,000,000 lbs. of bacon. There was also a decrease in exports of oleo oil, as well as in other animal products.

Carrying the figure forward to the middle of September the exports of hams show a decrease of 60,000,000 lbs., bacon a decrease of 44,000,000 lbs. and lard a decrease of 33,000,000 lbs. The important decreases in the exports of lard this year have been in the shipments to Europe. The non-European movement is just about the same as a year ago. This condition applies in the exports of meats and shows that the production of meats and fats in Europe is regaining a better position than even before the war, due to the increased supply of domestic animals and the liberal movement of vegetable oils and seeds from the Orient and the tropical countries.

Livestock Prices Higher.

This situation is likely to have a direct bearing on the price level in America. While the total exports of meats have been only a trifle less than the product of 1,500,000 hogs, the exports of lard are still a very important factor. The total so far has been the product of nearly 14,000,000 hogs. If the demand for fats abroad is to continue to decrease, the question of the ability of this country to absorb that equivalent of fat in competition with the immense production of cottonseed oil, brings a difficult problem into the livestock situation.

Comparative prices of livestock at Chicago the past week show an average for hogs fractionally above the five year average, cattle about 11.2c per pound above and sheep slightly below and lambs slightly above. The comparative figures follow:

	Hogs	Cattle	Sheep	Lambs
Last week	\$10.55	\$12.00	\$5.65	\$13.95
Previous week	10.75	12.45	5.60	13.65
Cor. week 1926	12.20	10.70	6.35	13.75
Cor. week 1925	12.95	11.65	6.85	14.60
Cor. week 1924	9.55	9.65	5.90	12.95
Cor. week 1923	7.95	9.85	7.15	13.25
Cor. week 1922	9.25	10.55	5.95	14.30
Av. 1922-1926	\$10.40	10.50	\$6.45	\$13.75

SEE PAGE 37 FOR LATER MARKETS.

PORK—The market in the East was moderately active and steady with mess quoted at \$33.00; family, \$37.00@41.00; fat backs, \$29.00@32.50. At Chicago, mess pork was quotable at \$30.00.

LARD—The demand from the domestic trade was moderate in the East, while export trade was slow, particularly to the Continent, and although bullishness surrounded the news, the market was weak. Trade with England was reported fairly good.

At Chicago, prime western lard was quoted at \$12.80@12.90; middle western, \$12.65@12.75; city, \$12.50@12%; refined continent, 14c; South America, 14½c; Brazil kegs, 15½c; compound, carlots, New York, \$13½@13½c; less than cars, 14@14½c.

At Chicago, the demand was reported fair, but the market was heavy, with regular lard in round lots quoted at October price, loose lard quoted at October price, and leaf lard at 25 points over October.

BEEF—The demand was fair and the market firm at New York, with mess quoted at \$19.00@20.00; packet, \$18.00@19.00; family, \$23.00@25.00; extra India mess, \$36.00; No. 1 canned corned beef, \$3.00; No. 2, \$5.25; six pounds, \$18.50; and pickled tongues, \$55.00@60.00 nominal.

The Trading Authority

Market prices based on actual transactions, and unbiased reports on the condition of the markets, are given each day by THE NATIONAL PROVISIONER'S DAILY MARKET SERVICE.

Market prices and transactions on provisions, lard, sausage meats, tallows, greases, etc., at Chicago are given, together with Board of Trade prices, hog market information, etc. Export markets also are covered.

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DANISH BACON EXPORTS.

Bacon exports from Denmark for the week ending Sept. 24, 1927, were 4,911 metric tons, according to cable advices to the U. S. Department of Commerce, all of which went to England.

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JULY MEAT CONSUMPTION.

The apparent capita consumption of federally inspected meat during July, 1927, with comparisons, is reported by the U. S. Department of Agriculture as follows:

BEEF AND VEAL.

Consumption:
July, 1927, lbs. 426,000,000
July, 1926, lbs. 457,000,000

Per Capita Consumption:

July, 1927, lbs. 3.6
July, 1926, lbs. 3.9

PORK AND LARD.

Consumption:
July, 1927, lbs. 548,000,000
July, 1926, lbs. 589,000,000

Per Capita Consumption:

July, 1927, lbs. 4.6
July, 1926, lbs. 5.0

LAMB AND MUTTON.

Consumption:
July, 1927, lbs. 38,000,000
July, 1926, lbs. 39,000,000

Per Capita Consumption:

July, 1927, lbs. 0.32
July, 1926, lbs. 0.33

TOTAL.

Consumption:
July, 1927, lbs. 1,012,000,000
July, 1926, lbs. 1,085,000,000

Per Capita Consumption:

July, 1927, lbs. 8.5
July, 1926, lbs. 9.1

MEAT IMPORTS AT NEW YORK.

Imports of meats and meat products received at the port of New York for the week ending Sept. 24, 1927, are reported officially as follows:

Point of origin.	Commodity.	Amount.
Canada—Quarters of beef.	1,502	
Canada—Calf carcasses	375	
Canada—Lamb carcasses	2,028	
Canada—S. P. hams	23,055 lbs.	
Canada—Beef tongues	7,930 lbs.	
Canada—Beef cuts	15,576 lbs.	
Canada—Smoked pork	3,261 lbs.	
Canada—Pork cuts	22,462 lbs.	
Canada—Dressed beef	3,942 lbs.	
Canada—Dressed mutton	1,836 lbs.	
Canada—Dressed lambs	9,054 lbs.	
Canada—Calves' liver	3,388 lbs.	
Canada—Salted boneless bull meat	10,850 lbs.	
Germany—Hams	400 lbs.	
Germany—Sausage	1,294 lbs.	
Germany—Hams in tins	600 lbs.	
Germany—Smoked hams	1,701 lbs.	
Germany—Cooked hams	451 lbs.	
Paraguay—Canned corned beef	9,000 lbs.	
Italy—Sausage	7,495 lbs.	
Ireland—Smoked hams	1,448 lbs.	
Holland—Smoked hams	1,720 lbs.	

LONDON PORK SUPPLIES.

At 20,434 tons, supplies of bacon and pork at London Central Markets for the period January-August, 1927, were 5,376 tons under the corresponding 1926 period, according to recent official figures.

Outstanding features of the supply situation were, (1) the increase in British and Irish pork and bacon to 14,584 tons from 5,726 in 1926, and (2) the decline in the Netherlands trade to 2,255 tons in 1927, largely bacon, from 14,655 tons in 1926, largely fresh pork.

Increases are registered in receipts from other sources, but not to a point high enough to offset the loss of Netherlands business.

PORK PRODUCTS EXPORTS.

Exports of pork products from the principal ports of the United States during the week ending Sept. 24, 1927, with comparisons, are reported by the U. S. Department of Commerce, as follows:

	Week ending	to	Jan. 1,
	Sept. 24, 1927.	Sept. 25, 1926.	Sept. 24, 1927.
M lbs.	M lbs.	M lbs.	M lbs.
HAMS & SHOULDERS, INCLUDING WILTSHIRES.			
Total	1,463	1,264	1,620
To Belgium	3,243	2,706	3,273
United Kingdom	1,279	1,099	1,433
Other Europe	5	5	504
Cuba	57	150	73
Other countries	127	15	109
			7,905

BACON, INCLUDING CUMBERLAND.

	Total	2,710	2,706	2,273	84,349
To Germany	205	213	13	6,405	
United Kingdom	1,817	1,798	1,827	43,397	
Other Europe	481	610	390	14,275	
Cuba	1	26	26	14,426	
Other countries	256	59	43	5,846	

LARD.

	Total	11,453	17,270	12,634	503,298
To Germany	205	243	7,403	6,194	143,904
Netherlands	417	417	1,457	943	29,615
United Kingdom	3,858	4,953	2,905	163,360	
Other Europe	1,514	771	443	36,765	
Cuba	1,738	1,679	1,228	57,273	
Other countries	683	1,007	921	72,381	

PICKLED PORK.

	Total	529	403	345	21,284
To U. Kingdom	18	29	49	3,570	
Other Europe	33	50	832	
Canada	417	335	230	4,945	
Other countries	61	48	16	11,037	

TOTAL EXPORTS BY PORTS.**WEEK ENDING SEPT. 24, 1927.**

	Hams and shoulders, Bacon, Lard.	M lbs.	M lbs.	M lbs.	M lbs.
Total	1,463	2,710	11,453	529	
Boston	1,243	1	
Detroit	1,020	776	1,828	82	
Port Huron	369	323	963	352	
Key West	52	1,281	
New Orleans	18	6	1,068	61	
New York	4	1,005	6,252	33	
Philadelphia	41	

DESTINATION OF EXPORTS.

	Hams and shoulders, Bacon, Lard.	M lbs.	M lbs.	Bacon, M lbs.
Exported to:				
United Kingdom (total)	1,279	1,817	1,217	
Liverpool	555	105	104	
Manchester	89	
Glasgow	119	101	395	
Other United Kingdom	411	385	385	
Exported to:				
Germany (total)	3,243	2,875	368	
Hamburg	
Other Germany	368	368	368	

LARD AND GREASE EXPORTS.

Exports of lard from New York, Sept. 1, 1927, to Sept. 28, 1927, 27,395,505 lbs.; tallow, 118,000 lbs.; grease, 3,806,800 lbs.; stearine none.

There are two principal methods of dressing sheep. What are they, and what are their differences? Ask "The Packer's Encyclopedia," the "blue book" of the meat packing industry.

October 1, 1927.

THE NATIONAL PROVISIONER

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TALLOW, STEARINE, GREASE AND SOAP

WEEKLY REVIEW

TALLOW—A moderate trade but an easier tone was the feature in tallow this week, with sales of extra reported at 8½c f.o.b. plant, New York, a decline of ¼c from the recent highs. A disposition on the part of the consumer to await developments, following arrivals of South American stuff and sales of outside tallow at lower prices, took the edge off the market.

Sentiment was more mixed, and while producers were not anxious sellers, the best bids for extra the past few days has been 8½c. At New York, extra was quoted at 8½c; special sold at 8½c and was quoted at that level, while edible was quoted at 8½c.

At Chicago, quietness prevailed in the tallow market, with packers holding firmly, but consumers showing less interest and looking for lower levels. At Chicago, edible tallow was quoted at 10½c; fancy, 9½c; prime packer, 8¾c; No. 1 tallow, 8c; No. 2, 7c.

At the London auction on Wednesday, September 28, some 1050 casks were offered and 342 sold at prices unchanged to 6d lower than the previous week. Mutton was quoted at 35s 6d@37s; beef, 35@40s; good mixed, 33s 9d@35s 6d. At Liverpool, Australian tallow was unchanged to 1½d lower, with fine quoted at 37s 10½d and good mixed, 35s 9d.

STEARINE—The market was quiet but firm, the result of a fair inquiry and limited offerings. At New York, bids of 13c failed to result in business and the market was firm at that level. At Chicago, oleo was quoted as quiet but firm at 12 to 12½c.

OLEO OILS—The market was quiet in the East but firm, with limited offerings and with inquiry under the market, with extra quoted at 16c; prime, 14½c; lower grades, 12½@13c.

At Chicago, extra oleo oil was quoted at 15¾c.

SEE PAGE 37 FOR LATER MARKETS.

LARD OIL—The market was barely steady, due to weakness in raw materials, and with consumers holding off. At New York, edible was quoted at 16¾c; extra winter, 13c; extra, 12½c; extra No. 1, 12c; No. 1, 11c; No. 2, 10½c.

NEATSFOOT OIL—Demand was quiet, but the market was steady and raw materials held fairly well. At New York, pure was quoted at 15½c; extra, 12½c; No. 1, 11½c; cold test, 18c.

GREASES—The market for greases the past week has ruled rather quiet but firm. Offerings were limited, but buyers were influenced by the easier trend in tallow, and weakness in lard. A scattered routine business was reported, but no volume of trade was disclosed, and on the whole, sentiment appeared quite mixed.

At New York, yellow and choice house were quoted at 7½@7½c; A white, 7¾@8c; B white, 7½@7½c; choice white all hog, 10½c nominal. Export demand for choice white grease was reported slow.

At Chicago quietness was the feature in the grease market. Choice white demand for export was slow. At Chicago, brown was quoted at 7c; yellow, 7½@7½c; A white, 8½c; B white, 7½c; choice white all hog, 9c.

Packinghouse By-Products

Chicago, September 29, 1927.

Blood.

No change in the blood market. Market strong; offerings very light.

Ground and unground.....	Unit Ammonia.
	4.75@4.90

Digester Hog Tankage Materials.

Market extremely quiet with very little trading of any consequence reported.

Ground, 11½ to 12% ammonia.....	Unit Ammonia.
Ground, 6 to 8% ammonia.....	4.65@4.90
Unground, 11 to 13% ammonia.....	5.00@5.15
Unground, 6 to 10% ammonia.....	4.50@4.90
Liquid stick, 7 to 11% ammonia.....	4.00@4.25

Fertilizer Materials.

There is a better demand for fertilizer materials; offerings continue light.

High grade, ground, 10-11% ammonia.....	Unit Ammonia.
Lower grade, ground & ungrd. 6-9% am.	\$3.50@3.65
Hoof meal	3.25@3.35

Bone Meals.

There is an active market for bone meals at prevailing prices. Supplies light.

Raw bone meal.....	Per Ton.
Steam, ground.....	\$45.00@50.00
Steam, unground	34.00@40.00
	28.00@35.00

Cracklings.

Market very quiet and inactive, with no trading within past few days.

Hd. prsd. & exp. ungrd., per unit protein. \$ 1.15@1.25	Per Ton.
Soft pressed pork, ac. grease and quality.....	\$55.00@90.00
Soft pressed beef, ac. grease and quality.....	50.00@55.00

Horns, Bones and Hoofs.

Bones continue to be in good demand, and in a strong position, with offerings light.

Horns	Per Ton.
Round shin bones.....	\$50.00@175.00
Flat shin bones.....	45.00@50.00
Thigh, blade and buttock bones.....	42.00@45.00
Cattle hoofs	40.00@45.00
	37.00@38.00

(Note—Foregoing prices are for mixed carloads of unassorted materials indicated above.)

Gelatine and Glue Stocks.

Offerings very scarce, although demand continues good. Prices firm.

Kip and calf stock.....	Per Ton.
Rejected manufacturing bones.....	\$32.00@42.00
Horn pits	45.00@47.50
Cattle jaws, skulls and knuckles.....	39.00@41.00
Shewes, pizzles and hide trimmings.....	40.00@41.00
	28.00@30.00

Animal Hair.

This market continues very quiet, as it has been for the past several weeks, with little interest being shown and no change in prices.

Calf and field dried.....	Per Pound.
Processed grey	1½@3c
Black dyed	4 @7c
Cattle switches, each*.....	5 @8c
	4 @5½c

*According to count.

Pig Skins.

Market firm, with offerings very scarce for this time of the year.

Tanner grades	Per Pound.
Edible grades, unassorted.....	8 @8½c
	4½@4½c

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, Sept. 27, 1927.—Latest quotation on chemicals and soapmakers' supplies:

Extra tallow, f. o. b., seller's plant, 8½c lbs.; Manila cocoanut oil, tanks, New York, 8½@9c lb.; Manila cocoanut oil, barrels, New York, 10½c lb.; Cochin cocoanut oil, barrels, New York, 10½c lb.; P. S. Y. cottonseed oil, barrels, New York, 12½@13c lb.; crude corn oil, barrels, New York, 11½c lb.; olive oil foots, barrels, New York, 10½c lb.; 5 per cent yellow olive oil, barrels, New York, \$1.70 gallon; crude soya bean oil, barrels, New York, 12½c lb.; palm kernel oil, barrels, New York, 9½c lb.; red oil, barrels, New York, 9½c lb.; lagos palm oil, casks, New York, 8½c lb.; niger palm oil, casks, New York, 7½c lb.

Crude soap glycerine, 13½@13½c lb.

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, September 28, 1927.—Trading is somewhat limited in tankage and blood, as offerings are quite light, both with respect to domestic and South American material. Domestic blood sold at \$4.50, New York, and South American was sold at \$4.60 c.i.f., but the latter is now held at \$4.65@4.70 c.i.f.

Nitrate of soda was put up to \$2.30 for 100-ton lots and \$2.35 for carload lots for all deliveries. Just before this advance quite some business was booked, but now trading has slowed down again.

Around this section the fish scrap fishing season has ended, and the catch has been the smallest in years. Fertilizer buyers find the price at Virginia too high, and most of the product is going to feeding buyers.

Hoof and horn meal has been in excellent demand with a steady advance in price.

What is the method of procedure in making neatsfoot oil? Ask "The Packer's Encyclopedia," the "blue book" of the meat trade.

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MEXICO BANS SEED IMPORTS.
Mexico has prohibited the importation of cottonseed and hulls from all countries except the United States. Shipments from the United States may be made only on permits obtained by exporters.

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FAT AND OIL PRODUCTION.

The production of fats and oils exclusive of refined oil and derivatives for the three months ending June 30, 1927, totalled 1,180,157,917 lbs. inclusive of vegetable oils, 487,200,695 lbs.; fish oils, 7,008,433 lbs.; animal fats, 583,333,175 lbs.; grease, 102,615,614 lbs., according to the U. S. Census Bureau.

Leading in production was lard with 458,802,329 lbs., next in order being cottonseed oil with 204,902,851 lbs., linseed oil with 167,232,121 lbs., tallow with 122,178,405 lbs., cocoanut oil with 71,031,662 lbs., and corn oil with 27,779,405 lbs.

Production of refined oils during the period was as follows: Cottonseed, 273,120,362 lbs.; cocoanut, 63,838,821 lbs.; peanut, 1,485,101 lbs.; corn, 18,112,611 lbs.; soya bean, 647,963 lbs.; palm kernel, 389,730 lbs.

AID LIVESTOCK PRODUCERS.

Two large cotton oil mill groups in Texas are each placing in the field livestock specialists to do educational work among the producers of meat and dairy animals. It is recognized that a safe, dependable livestock development is essential to the success of the cotton oil mill industry, and the aim of the oil interests is to help farmers and livestock men on problems of care, management and feeding.

Gordon Gillespie will represent the Abilene Cotton Oil Co., Abilene, Tex., and associated interests. J. T. Stovall will represent the Simmons group of mills and will have his headquarters in Stillwater, Tex.

Both of these young men have had farm and ranch experience and college training. They will not work as feed or cottonseed meal salesmen. They will not only assist producers of livestock but will also work to secure more livestock on the farms.

CONFERENCE ON EDIBLE OILS.

The Federal Trade Commission has approved plans for holding a trade practice conference of the edible oil industry of the United States with a view to bringing about the elimination of unfair trade practices.

J. F. Nugent, commissioner, has been designated to represent the commission at the meeting. The date for the conference has not been set, but 70 per cent of the representatives of the edible oil industry have assured the commission of their desire to participate in such a meeting at an early date.

MEAL CONSUMPTION INCREASES.

Domestic consumption of cottonseed meal has increased sharply in recent years, over 2,000,000 tons of cake and meal being used for feed and fertilizer during each of the past two seasons compared with only about 1,000,000 tons five years ago when the cotton crop was smaller.

Exports of cake and meal for the past five years have averaged about 15 per cent of the output, compared with about 35 per cent during 1909-1913, and approximately 50 per cent for the period 1900-1904.

The heaviest feeding of cottonseed meal, says the U. S. Department of Agriculture, occurs in the Cotton Belt. Dairy cows were shown to be the most important consumers of cottonseed meal.

JULY MARGARINE PRODUCTION.

Production of margarine during July, 1927, as reported by margarine manufacturers to the U. S. Bureau of Internal Revenue, with comparisons, was as follows:

	July, 1926.	July, 1927.
Uncolored margarine	15,614,837	16,229,041
Colored margarine	829,683	984,824
Total	16,444,520	17,213,865

VEGETABLE OILS

WEEKLY REVIEW

THE NATIONAL PROVISIONER is Official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association and the Mississippi Cottonseed Crushers' Association

Trade Large—Market Strong—Refiners Large Sellers—Speculative Buying Persistent—Cash Trade Quiet—Crude Offerings Light—Lard Weak—Cotton Strong.

A very large broad general trade continued in cottonseed oil futures on the New York Produce Exchange the past week, and although prices backed and filled over a liberal range, the undertone at all times was firm. Speculative buying power was persistent and large on the breaks, while refiners' brokers sold the late months heavily but continued to absorb the nearby positions.

Some of the buying of the nearbys was felt to have been lifting of hedges by refiners, while the trade was still disposed to look upon the heavy selling of March as against prospective purchases of seed and crude. The May delivery came on the board at 15 to 20 points over March and was sold in a fair way by interests with southern and refiners' connections.

The commission house buying was undoubtedly inspired by the strength in cotton and the unfavorable weather conditions in parts of the South. The fact that the disposition still is to look for a final outturn under 13,000,000 bales, continues to lead to the belief that oil at the present levels does not discount the situation.

Refiners, apparently endeavoring to bring about a movement of seed and crude, were attempting to hold prices down, but the offerings were readily absorbed and the market advanced as soon as selling pressure dried up.

Lard Weakness Affects Oil.

The local element, in the main, was operating on the constructive side, but was taking profits on the swells, while a few of the locals were fighting the advances most of the time. Western house operations were mixed with some selling from that quarter apparently due to the persistent weakness in lard. This situation is attracting attention as it is contended that 70 per cent of the oil goes into shortening and the present lard and compound basis makes for an unsatisfactory competing basis for the latter.

A good part of the strength came from the fact that crude oil was not pressing and seed prices were firmly held. Crude sold at 9c in a scattered way, recovering and selling at 9½c with the latter figure bid and bringing out little oil. The mills stressed high seed prices and held their oil for better levels. Practically all of the refiners were in the market for crude and there is a noticeable disposition among the refiners to watch the operations of a large southern factor who last season absorbed more than his ordinary share of the available oil at the low prices.

A good part of the selling of futures, it was felt, was based on expectations of being able to average the seasons crude purchases at around the 9c figure. In some quarters, however, it was said that a large middle western refiner was a bid buyer of another oil. Part of the selling of cotton oil futures might have represented hedging of the purchase of this oil.

New York Trading Heavy.

The open interest in the New York cotton oil market, particularly in the March

SOUTHERN MARKETS.

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Sept. 30, 1927.

The bad weather in western and central cotton belts, with heavy rains daily, brought in liberal buying orders for New Orleans cotton oil futures, causing stiff advances and bullish views, the trade realizing that consumption continues unusually heavy. If October 8th crop estimate shows reduction the price of seed and oil will likely go considerably higher, as manufacturers' stocks, with few exceptions, are small. Crude firm, 9¼c, f.o.b. mills, bleachable 10¾@10½c, New Orleans, with very broad trading in October-December and January-March, and New Orleans cotton oil contract, especially by mills, buying against sales of crude now under cost of production based on forty dollar seed, and by cotton houses who are very bullish on cotton and oil.

Memphis.

(Special Wire to The National Provisioner.)

Nashville, Tenn., Sept. 29, 1927.—Crude is in demand at 9¼c valley, and at the moment there are more buyers than sellers at this basis. Forty-one per cent meal, \$37.00; loose hulls dull at \$4.00, Memphis.

delivery, is probably the largest on record. Trading at New York continues at the heaviest pace since the war years. It is interesting to note that considerable quantities of oil change hands from hour to hour without any undue price fluctuations.

The hysteria of a few weeks ago, when the market bulged sharply on the cotton report and broke sharply under subsequent liquidation and refiners' pressure, has disappeared. The broad general outside interest that has been attracted to cotton oil promises to make a satisfactory hedging market for the trade and a good trading market for the speculator for some little time to come.

Cash Demand Quiet.

Cash oil demand continued to rule quiet. Consumers, it is said, continue fairly well supplied with stocks and are taking delivery against old contracts liberally, which speaks well for distribution during September. The store stocks at New York have been reduced considerably from the recent high point and considerable is being made of the fact that the outlook is for light, if any, tenders during the next 60 days, or until the time when the December delivery rolls around.

The consuming demand is expected to pick up in the near future as the trade is approaching the months of heaviest consumption. In the meantime, the market will continue to back and fill between speculative buying and hedge selling so that the ultimate price level for the immediate future rests in the hands of the south to a large extent and makes for a condition where orderly marketing or heavy marketings will cut much figure. At the same time the consuming demand will be a factor.

COTTONSEED OIL—Market transactions:

Friday, Sept. 23, 1927.

	Range	Sales.	High.	Low.	Bid.	Asked.
Spot			1025	@1075		
Sept.			1025	@1075		
Oct.	700	1035	1023	1024	@1027	
Nov.	3000	1064	1048	1062	@1064	
Dec.	5300	1068	1049	1063	@...	
Jan.	21500	1086	1069	1082	@1080	
Feb.	1700	1085	1075	1085	@...	
Mar.						
Apr.						

Total Sales, including switches 32,200 bbls. P. Crude S. E. 8¾ Bid.

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and
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Saturday, Sept. 24, 1927.

—Range— Closing—

Sales. High. Low. Bid. Asked.

Spot	1025@.....
Sept.	1025@1060
Oct.	1200 1025 1023 1023@.....
Nov.	1050@1058
Dec.	700 1066 1064 1066@.....
Jan.	900 1068 1065 1068@.....
Feb.	1070@1080
Mar.	5000 1085 1080 1083@.....
Apr.	1087@1090

Total Sales, including switches 7,800 bbls. P. Crude S. E. 8½c Bid.

Monday, Sept. 26, 1927.

—Range— Closing—

Sales. High. Low. Bid. Asked.

Spot	1050@.....
Sept.	200 1070 1070 1050@.....

Standing the Test

IN the liquidation of the July position the New Orleans Refined Cotton Seed Oil Market has stood a severe test, and again proved itself to the satisfaction of all fair minded traders. It has met every test and not been found wanting.

The present stock of certificated oil in New Orleans is over ten million pounds.

**Always Use YOUR
Cotton Oil Market**

The New Orleans Refined Cottonseed Oil Contract was established at the request of the cotton oil trade.

New Orleans Cotton Exchange

Oct.	5100 1057 1040 1057@1060
Nov.	200 1080 1075 1080@1092
Dec.	5600 1101 1080 1100@.....
Jan.	4700 1103 1084 1102@.....
Feb. 1105@1120
Mar.	26800 1121 1100 1119@1120
Apr.	100 1105 1105 1125@1130

Total Sales, including switches 42,700 bbls. P. Crude S. E. 9 Sales & Bid.

Tuesday, Sept. 27, 1927.

—Range— Closing—

Sales. High. Low. Bid. Asked.

Spot	1030@.....
Sept.	1030@.....
Oct.	2900 1050 1035 1035@.....
Nov.	100 1070 1070 1060@1065
Dec.	1300 1090 1079 1077@1079
Jan.	3100 1093 1080 1077@1079
Feb.	500 1090 1090 1090@.....
Mar.	21900 1114 1097 1098@1097
Apr.	500 1112 1112 1100@1104

Total Sales, including switches 30,300 bbls. P. Crude S. E. 9 Bid.

Wednesday, Sept. 28, 1927.

—Range— Closing—

Sales. High. Low. Bid. Asked.

Spot	1038@1050
Oct.	7300 1046 1027 1046@.....
Nov.	300 1085 1080 1075@1100
Dec.	2200 1105 1085 1105@.....
Jan.	4400 1106 1090 1106@.....
Feb. 1110@1120
Mar.	18100 1125 1112 1122@1121
Apr.	200 1123 1120 1125@1130
May	5600 1140 1130 1141@1142

Total Sales, including switches 38,100 bbls. P. Crude S. E. 9½c Sales & Bid.

Thursday, Sept. 29, 1927.

—Range— Closing—

Sales. High. Low. Bid. Asked.

Spot	1050
Oct.	1050@1080
Nov.	1075 1075 1075
Dec.	1101 1093 1094
Jan.	1102 1094 1095@1098
Feb. 1102@1110
Mar.	1121 1113 1115@1117
Apr.	1120@1122
May	1142 1135 1139

SEE PAGE 37 FOR LATER MARKETS.

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October 1, 1927.

THE NATIONAL PROVISIONER

37

THE WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS.

Provisions.

Hog products were steadier the latter part of the week, due to oversold condition, less liquidation, some packers' support and profit taking. Cash demand is moderate.

Cottonseed Oil.

Cotton oil backed and filled the latter part of the week, following cotton, with a large mixed trade and a steady undertone. There was some selling on weaker cotton.

Crude offerings are light. Refiners are selling May. Cash oil demand is quiet in the Valley Seed, \$42.00 f.o.b.; southeast, \$43.00. Small lots of crude came out at 9 1/4c. Southeast and Valley Texas, 9c bid.

Quotations on cottonseed oil at Friday noon were: October \$10.60; November, \$10.75@10.85; December, \$10.98@10.99; January, \$11.01; February, \$11.05@11.15; March, \$11.21@11.23; April, \$11.28@11.33; May, \$11.43.

Tallow.

Tallow, extra, sold at 8 1/4c nominal.

Stearine.

Stearine, 13c bid.

FRIDAY'S GENERAL MARKETS.

New York, Sept. 30, 1927.—Spot lard at New York: Prime western, \$12.95@13.05; middle western, \$13.75; city, \$12.625; refined continent, \$12.65@12.75; South American, \$14.50; Brazil kegs, \$15.50; compound, \$13.50.

HULL OIL MARKET.

Hull, England, Sept. 30, 1927.—(By Cable)—Refined cottonseed oil 39s; crude cottonseed oil 35s.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to Sept. 30, 1927, show exports from that country were as follows: To England, 164,894 quarters; to the Continent, 85,979 quarters; others, none.

Exports for the previous week were as follows: To England, 130,327 quarters; to the Continent, 19,064 quarters; others, none.

CANNED MEAT EXPORTS.

Domestic exports of canned meats from the United States during August, with comparisons, are given by the U. S. Department of commerce, as follows:

AUGUST.

	1927.	1926.
Total canned meats, lbs.	1,349,870	1,396,768
Value	\$505,012	\$471,392
Beef, canned, lbs.	199,274	199,371
Value	\$71,641	\$75,820
Sausage, canned, lbs.	267,222	305,280
Value	\$71,922	\$91,224
EIGHT MONTHS ENDING AUGUST 31.		
Total canned meats, lbs.	12,006,297	11,040,199
Value	\$4,291,197	\$3,723,573
Beef, canned, lbs.	2,102,885	1,860,760
Value	\$673,215	\$715,675
Sausage, canned, lbs.	2,677,262	2,505,643
Value	\$794,883	\$769,943

BRITISH PROVISION IMPORTS.

August imports of bacon into Great Britain, 74,480,000 lbs., were 9,632,000 under July but well over the figure for August 1926, according to the U. S. Bureau of Agricultural Economics.

All the leading sources of supply shared in the decline.

Ham imports reached only 8,288,000 lbs. against 11,984,000 lbs. for July, and 10,416,000 lbs. last year.

The lard figures also dropped sharply, standing at 17,669,000 lbs. against 26,000,000 lbs. in July and 19,000,000 lbs. a year ago.

BRITISH PROVISION CABLE.

(Special Cable to The National Provisioner.)

Liverpool, Sept. 30, 1927.—General provision market continues dull and quiet. Demand in meats and provisions very poor on a declining market.

Today's prices are as follows: Shoulders, square, 65s; picnics, 77s; American cut, 94s; Cumberland cut, 90s; short backs, 90s; bellies, clear, 94s; Canadian, 86s; spot lard, 67s3d.

KINDS OF LIVESTOCK KILLED.

Classification of livestock slaughtered in the United States during July, 1927, with comparisons for July, 1926, based on reports from about 600 packers and slaughterers whose slaughterings equalled nearly 75 per cent of the total slaughter under Federal inspection, is reported by the U. S. Department of Agriculture as follows:

	Cattle	Swine	Sheep and lambs					
1926.	Pet. Pet. Pet. Pet.	Pet. Pet. Pet. Pet.	Pet. Pet. Pet. Pet.					
January	41.92	54.83	3.25	54.32	45.29	0.39	88.36	11.64
February	45.91	51.00	3.09	54.24	45.27	0.49	83.47	6.53
March	47.77	49.31	2.91	51.08	48.13	0.74	95.23	4.77
April	53.18	43.91	2.91	51.08	48.13	0.74	92.00	8.00
May	53.62	42.38	4.10	49.80	50.24	0.81	81.07	18.83
June	51.39	43.90	4.71	43.82	55.67	0.81	87.96	12.04
July	51.78	44.76	3.46	35.87	63.31	0.81	69.81	8.31
August	51.89	45.19	3.42	35.37	63.88	0.75	92.31	7.69
September	47.31	49.13	3.56	38.84	60.26	0.98	88.89	11.11
October	38.79	57.99	3.22	44.73	54.62	0.65	90.64	9.36
November	38.04	59.00	2.96	50.31	49.24	0.45	90.51	9.49
December	44.53	52.42	3.05	54.31	45.21	0.45	91.54	8.46
Average	46.88	49.73	3.39	47.78	51.58	.64	90.38	9.62
1927								
January	45.04	51.51	3.45	56.31	43.26	.40	94.32	5.68
February	49.55	47.49	2.96	55.38	44.18	.44	93.81	6.19
March	50.15	46.01	3.84	55.47	44.09	.44	88.25	11.75
April	50.39	46.07	3.54	52.96	46.39	.68	89.02	10.98
May	57.21	59.09	3.70	50.43	48.99	.58	88.15	10.85
June	51.63	44.29	4.06	46.87	52.39	.74	89.41	10.59
July	52.97	42.64	4.39	49.19	59.03	.78	93.55	6.45
Average	46.88	49.73	3.39	47.78	51.58	.64	90.38	9.62

SLAUGHTER REPORTS.

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending Sept. 24, 1927.

CATTLE.

	Week ending Sept. 24.	Cor. week, 1926.
Chicago	26,825	29,159
Kansas City	31,455	29,772
Omaha	20,545	18,786
East St. Louis	15,558	16,733
St. Joseph	9,190	9,366
Cudahy	6,345	6,610
Fort Worth	9,842	9,366
Philadelphia	2,047	2,012
Indianapolis	5,205	3,664
Boston	1,507	1,366
New York and Jersey City	10,715	9,831
Oklahoma City	6,446	5,983
Total	145,680	140,556
1927	175,571	

HOGS.

	Chicago	Kansas City	Omaha	East St. Louis	St. Joseph	Cudahy	Fort Worth	Philadelphia	Indianapolis	Boston	New York and Jersey City	Oklahoma City
66,500	77,600	79,000										
22,073	14,752	20,825										
21,108	18,202	25,925										
27,599	20,760	37,397										
12,147	12,375	15,690										
12,664	18,817	12,713										
5,277	5,691	2,708										
14,014	15,078	16,358										
30,879	9,229	7,875										
46,416	44,826	30,886										
4,719	5,285	3,997										
Total	273,138	267,005	282,336									

SHEEP.

	Chicago	Kansas City	Omaha	East St. Louis	St. Joseph	Sioux City	Cudahy	Fort Worth	Philadelphia	Indianapolis	Boston	New York and Jersey City	Oklahoma City
50,370	49,472	58,225											
26,214	26,960	35,652											
39,270	25,804	37,848											
9,568	4,745	6,521											
12,872	18,027	24,258											
6,789	4,939	3,265											
507	507	507											
3,891	5,968	1,136											
7,587	5,859	5,802											
6,954	2,080	628											
6,829	5,563	7,047											
59,520	51,511	45,956											
280	241	92											
Total	239,044	204,508	226,931										

RECEIPTS AT CENTERS

SATURDAY, SEPT. 24, 1927.

	Cattle.	Hogs.	Sheep.
Chicago	1,200	1,500	1,600
Kansas City	500	500	3,800
Omaha	50	2,200	3,800
St. Louis	500	3,500	400
St. Joseph	1,000	2,000	1,500
Sioux City	3,000	5,000	2,500
St. Paul	1,500	1,000	1,000
Oklahoma City	300	400	1,000
Fort Worth	300	500	300
Denver	1,200	1,000	8,000
Louisville	300	600	700
Wichita	400	1,200	1,900
Indianapolis	400	5,500	400
Pittsburgh	1,200	5,000	400
Cincinnati	400	3,000	1,000
Buffalo	2,500	10,500	7,000
Cleveland	1,000	1,000	1,000
Nashville, Tenn.	400	800	900
Toronto	100	2,300	2,600

TUESDAY, SEPT. 27, 1927.

	Cattle.	Hogs.	Sheep.
Chicago	10,000	11,000	12,000
Kansas City	12,000	5,000	13,000
Omaha	5,500	3,500	16,500
St. Louis	8,100	13,500	3,000
St. Joseph	1,800	2,000	4,500
Sioux City	1,800	3,000	1,000
St. Paul	1,800	5,000	4,000
Oklahoma City	600	4,200	800
Fort Worth	600	3,500	500
Denver	1,300	1,000	8,000
Louisville	300	600	700
Wichita	400	1,200	1,900
Indianapolis	1,100	5,000	600
Pittsburgh	100	1,000	500
Cincinnati	800	3,600	1,700
Buffalo	200	1,000	400
Cleveland	300	3,200	2,400
Nashville, Tenn.	200	400	400
Toronto	300	600	1,000

WEDNESDAY, SEPT. 28, 1927.

	Cattle.

OH! BOY!

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ST. JOSEPH.

(Reported by U. S. Bureau of Agricultural Economics.)

St. Joseph, Mo., Sept. 29, 1927.

CATTLE—Beef steer and yearling demand continued fairly urgent, and most prices registered 15@25c gains from late last week. Plain grassy kinds held closer to the steady mark. Strictly choice offerings continued exceptionally scarce. Choice medium and heavy weight steers topped at \$14.50, and mixed yearling steers and heifers reached \$14.10. Most grain feds went at \$11.00@13.75. Grass steers bulked at \$8.50@10.25. A few made \$10.50, and fed grassers cleared at \$10.60@13.00.

Fat she stock and bulls ruled fully 25c higher. Grass cows sold largely at \$6.00@8.00, all cutters went at \$4.50@5.75, and a small showing of fed heifers ranged up to \$13.50, with grassy kinds generally under \$9.50.

Most medium grade bulls sold late at \$6.00@6.25. Frequent changes netted little alteration in veal prices and the closing top stood at \$14.00.

HOGS—Several minor shifts in swine values practically balanced for the week on butcher classes, but packing sows scored 25c gains. Choice 210-225 lb. weights topped today at \$11.30; 140-170 lb. averages cleared at \$9.75@10.75. A spread of \$10.85@11.25 took the greater share of 180-270 lb. offerings and 280-360 lb. butchers cashed at \$10.40@10.75. Packing sows bulked at \$9.25@9.75, with smooth lights up to \$10.00.

SHEEP—Slaughter lambs and yearlings declined 25@50c and aged stock finished steady to 10c lower. Fat range lambs topped today at \$13.65 and the bulk made \$13.40@13.65. The week's top rangers stood at \$13.85 and the best native lambs scored \$13.00.

Clipped lambs sold at \$12.00. The majority of slaughter ewes brought \$6.00@6.25, the latter price top for the week.

ST. PAUL.

(Reported by U. S. Bureau of Agricultural Economics and Minnesota Dept. of Agriculture.)

South St. Paul, Minn., Sept. 28, 1927.

CATTLE—With the exception of some weakness on grass fat slaughter steers, all other lines of killing stock are showing a firm tendency for the first three days of this week, and will average strong to 15@25c higher. Dryfed selections included a few cars of fed yearlings, the best of which scored at \$14.50, with a number of other cars at the \$11.75@13.25 terms. Top range steers recently have sold at \$11.50@12.10, with the bulk of all slaughter steers at \$9.00@10.50. Fat she stock sold largely at \$5.75@7.00 for cows and from \$7.00@8.50 for heifers, outstanding range cows reaching \$9.00 in carlots, with heifers upwards to \$9.35. Cutters are selling around \$4.35@5.00, while medium grade bulls with weight are netting \$6.50@6.75 mostly. Vealers are up with the high time of the season, most good lights today scoring at \$15.50.

Heifers continued mainly in the \$5.25@7.25 levels, choice heifers reaching \$8.25.

HOGS—Compared with a week ago the butcher hog market is mostly 25c higher with spots 50c up. Packing sows are 15@25c higher, while pigs are steady. Recently most of the lightweight hogs cleared at \$10.75@11.25, with 130 to 160 lb. averages largely \$10.50@10.75, medium and heavy butchers \$10.25@11.25, according to weight and finish. Sows bulked at \$9.50@9.65, pigs mostly \$10.25.

SHEEP—Fat lamb trade is on a strong to 25c higher level for the week, ewes steady. Bulk of the fat lambs sold lately at \$12.50@13.50, heavies mostly \$11.50, and culs largely \$9.50. Most of the fat ewes cashed to packers at \$4.50@6.00, culs \$2.00 to around \$3.50.

LIVE STOCK MARKETS

CHICAGO.

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Ill., Sept. 29, 1927.

CATTLE—All that was taken off of fed steers late last week was put back during the week under review and additional gains were uncovered. The crop of grain feds bore little resemblance in size to the run that showed up a week earlier. Shipper demand again got in the saddle and as local killers had to have cattle the result was a series of active sessions during which the price lid on top kinds was almost completely blown off.

An eastern shipper bought two loads of 1213 lb. prime South Dakotas at \$16.65 to day, the previous top for the week having been \$16.25. This top price, while no criterion of the general market on the rank and file of good to choice steers, nevertheless represents the underlying strength of the trade on finished cattle and well illustrates the scarcity of such kinds.

Yearlings averaging 978 lbs. accompanying the \$16.65 steers brought \$16.25, several strings of little cattle making \$16.00. Sales above \$15.50 were numerous, a spread of \$12.50 to \$15.50 taking most fed offerings. Western grassers, avering 1400 lbs., sold up to \$13.40, a spread of \$10.00 @ \$11.50 taking most of the western grass steers with weight during the week.

Approximately 13,000 westerns arrived, about the same as a week earlier. For the season to date, the western grass run is short approximately 45,000 head. At seven large markets the cattle run for September to date is around 350,000 under a year earlier, indicating the numerical shrinkage that has been and still is boosting not only topy cattle but lower grades as well.

She stock advanced 25c. Bulls showed a similar gain and vealers continued to bring highest prices of the season at \$16.25 @ \$17.50, big packers usually stopping at \$17.00.

HOGS—The early week's advance was practically wiped out late by relatively increased receipts. Better grade hogs, 160 lbs. up, closed 10@15c higher. Packing sows, pigs and light lights were steady. The late top was \$11.70, with few above \$11.60. The bulk of good and choice 160 to 200 lbs., \$11.00@11.50; 210 to 250 lbs., \$11.25@11.60; 240 to 300 lbs., \$10.75@11.40; big weight butchers over 400 lbs., down to \$10.00; most packers, \$9.60@9.85; late bulk pigs, \$9.00@9.50.

SHEEP—Local receipts of both rangers and native lambs were unexpectedly small, aggregate supplies running considerably larger than last week, with killers in fully as large numbers, despite a large percentage of westerns in feeder flesh. Fat lambs were forced fully 25@50c lower, with the week's top westerns at \$14.10 and the bulk at \$13.75@14.50.

Late supplies of good to choice westerns moved below \$13.85. The best of the week's natives sold upward to \$13.85 and \$14.00, with the bulk to packers at \$13.25@13.50. Sorts were moderate to light.

Heavy buck lambs cleared at \$11.00@12.00, with culls at \$9.50@10.50. Sheep showed strength at \$5.75@6.50. Aged wethers sold from \$8.00 downward; medium to good yearlings, \$10.00@10.25, sharing fat lamb trends.

KANSAS CITY.

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Mo., Sept. 29, 1927.

CATTLE—Desirable grades of fed steers and yearlings have been relatively scarce all week and closed at 15@25c higher levels. The plainer grades of lightweight grassers, selling at \$10.00 and below, are steady to 25c lower. Choice 1,031 lb. yearlings made another new top

for the year at \$15.75, while best medium weights went at \$15.25 and mixed steers and heifers sold up to \$15.10.

The bulk of the fed arrivals cashed from \$11.00@14.60, with weighty grassers, going at \$10.00@11.50. Most of the light weight grass steers went from \$7.25@9.75.

She stock was scarce and closed strong to 25c higher. Bulls are firm and veal calves are steady to 50c higher, with the late top at \$14.00.

HOGS—The trade in hogs ruled uneven, finished butchers, scaling 250 lbs. and up, are mostly 10@15c higher, with spots up more on extreme heavies. Light and medium weight offerings closed steady to 10c under a week ago.

Shippers have been good buyers all week and have taken over 8,000 on orders. The late top on choice medium weights was \$11.30; at close most 180-250 lb. weights, \$11.00@11.30; 260-350 lb. weights, \$10.35@11.00; 140-170 lb., \$10.00@11.00. Packing sows are steady to 15c higher, with \$9.00@9.75 bulk.

SHEEP—Lambs closed at 25@35c lower rates, with sheep steady to 25c off. Western lambs topped at \$13.85 and the bulk went from \$13.50@13.75. Native lambs ranged up to \$12.75; best fat ewes went for slaughter at \$6.25, and most of the arrivals sold from \$5.50@6.00.

OMAHA.

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Neb., Sept. 29, 1927.

CATTLE—Prices for fed steers and yearlings continued on the upward trend of the week's upturn measuring mostly 25@

50c, with current prices the highest since 1920. Medium weights, averaging 1,137 lb. turned at \$15.30; 1,102 lb. weights, \$15.40; mixed yearlings, 976 lb., \$15.50; 1,047 lb. long yearlings, \$15.85.

Grass steers closed the week strong to 25c higher. She stock advanced 25@50c; bulls, 50@75c, and veals and calves strong to 50c higher with practical top veals \$13.00 and a few up to \$14.00.

HOGS—Light receipts and a broad demand from shipping interests were factors in favor of the selling interests and prices for the period show an upturn of 15@25c. Thursday's bulks follow: 160-200 lb. lights, \$10.60@11.15; top, \$11.25; 200-230 lb. butchers, \$11.00@11.15; 230-280 lb. butchers, \$10.75@11.00; 280-350 lb. butchers, \$10.40@10.75; packing sows, \$9.75@10.10; stags, \$7.50@8.50.

SHEEP—An increased proportion of the sheep supply has been in slaughter lambs with the dressed lamb trade showing weakness, influences favored the buying interests, and a series of declines were witnessed, with comparisons Thursday with Thursday showing a net loss of 50@60c.

Closing bulks: Fat range lambs, \$13.25 @13.40; natives, \$12.75@13.00; fat sheep held generally steady; slaughter ewes, mostly \$5.00@6.00; top, \$6.25.

ST. LOUIS.

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Ill., Sept. 29, 1927.

CATTLE—Fat cattle values this week reached the highest level recorded since 1920 when a drove of highly finished steers brought \$15.75. Compared with one week ago fat steers, heifers and medium bulls

LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, Sept. 29, 1927, as reported to THE NATIONAL PROVISIONER by leased wire of the Bureau of Agricultural Economics, U. S. Department of Agriculture:

	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANSAS CITY.	ST. PAUL.
Hogs (Soft or oily hogs and roasting pig excluded):					
Hvy. wt. (250-350 lbs.) med-ch.	\$10.25@11.50	\$10.60@11.60	\$10.30@11.10	\$10.00@11.15	\$10.25@11.00
Med. wt. (200-250 lbs.), med-ch.	11.00@11.70	11.35@11.95	10.65@11.25	10.75@11.30	10.75@11.25
Lat. wt. (150-200 lbs.), com-ch.	10.60@11.65	11.60@11.85	10.35@11.25	10.35@11.30	10.75@11.25
Lt. lt. (130-160 lbs.), com-ch.	9.25@11.25	9.75@11.60	9.50@10.85	9.75@10.85	10.50@11.00
Packing sows, smooth and rough...	9.00@10.00	9.00@9.85	9.60@10.15	8.85@10.00	9.25@9.75
Slight. pigs (130 lbs. down), med-ch.	8.50@10.25	8.75@10.25	9.50@10.25	9.50@10.25	10.00@10.50
Av. cost and wt., Wed. (pigs excluded)	10.88-244 lb.	11.40-211 lb.	10.53-308 lb.	10.80-229 lb.
Slaughter Cattle and Calves:					
STEERS (1,500 LBS. UP):					
Good-ch.	13.00@16.50	12.50@15.85	12.00@15.75
STEERS (1,300-1,500 LBS.):					
Choice	15.75@16.50	15.00@15.75	14.65@15.75	14.50@15.75	13.75@15.25
Good	12.75@15.75	12.75@15.00	12.35@14.65	11.75@14.50	11.25@13.75
STEERS (1,100-1,300 LBS.):					
Choice	15.50@16.80	15.00@16.75	14.50@15.75	14.50@15.75	13.50@15.25
Good	12.50@15.50	12.50@15.00	12.00@14.50	11.50@14.50	11.00@13.50
STEERS (950-1,100 LBS.):					
Choice	15.50@16.25	15.00@15.75	14.50@15.75	14.35@15.75	13.00@15.00
Good	12.00@13.50	12.00@15.00	11.50@14.50	11.50@14.50	10.25@13.00
STEERS (800 LBS. UP):					
Medium	9.00@12.75	7.75@12.50	8.50@12.35	7.85@11.75	8.25@11.00
Common	6.75@9.00	6.75@7.75	6.25@8.50	6.25@8.00	6.75@8.25
STEERS (FED CALVES AND YEARLINGS 750-950 LBS.):					
Choice	14.75@15.75	14.25@13.25	14.00@15.50	14.00@15.50	12.25@14.50
Good	11.25@14.75	11.50@14.25	11.00@14.00	11.00@14.00	10.00@12.25
HEIFERS (850 LBS. DOWN):					
Choice	13.50@14.75	13.00@13.75	12.65@14.00	12.75@14.50	11.75@13.00
Good	10.50@13.75	11.25@13.00	10.25@12.65	9.75@13.00	9.25@11.75
Common-med.	6.75@11.00	6.50@11.25	6.25@10.25	6.25@9.75	6.00@9.25
HEIFERS (850 LBS. UP):					
Choice	11.75@14.00	10.75@12.75	11.25@13.50	10.75@13.25	10.00@12.25
Good	9.50@13.25	8.75@10.75	8.75@11.75	8.50@12.50	9.00@10.00
Medium	8.00@10.25	7.75@8.75	8.25@9.25	6.50@9.25	6.50@9.00
Cows:					
Choice	9.50@10.50	9.00@9.75	8.75@10.00	8.50@9.25	8.50@9.25
Good	7.50@9.50	7.50@9.00	7.00@8.75	6.75@8.50	6.75@8.50
Common-med.	6.00@7.50	5.75@7.50	5.75@7.00	5.75@6.75	5.25@6.75
Low cutter and cutter...	5.00@6.00	4.25@5.75	4.40@5.75	4.50@5.75	4.00@5.25
Bulls (YEARLINGS EXC.):					
Beef Good-ch.	7.25@8.00	6.75@7.75	7.00@7.75	6.25@6.75	6.00@7.25
Cutter-med.	5.75@7.50	5.25@6.90	5.75@7.25	5.00@6.25	5.25@6.75
CALVES (500 LBS. DOWN):					
Medium-ch.	7.00@11.00	7.00@10.50	8.50@10.75	7.00@10.00	7.00@10.00
Cull-common	6.00@7.00	5.00@7.00	5.50@8.50	5.50@7.00	5.50@7.00
VEALERS (MILK-FED):					
Good-ch.	16.00@17.00	16.75 only	11.50@13.50	11.00@14.00	12.00@16.00
Medium	13.00@16.00	12.00@16.75	9.00@11.50	7.50@11.00	9.50@12.00
Cull-common	7.50@13.00	5.50@12.00	5.50@9.00	5.50@7.50	6.00@9.50
Slaughter Sheep and Lambs:					
Lambs (64 lbs. down) good-choice...	13.25@14.00	12.75@13.50	12.50@13.40	12.50@13.65	12.25@13.50
Lambs (92 lbs. down) medium...	12.25@12.50	11.50@12.75	11.75@12.50	11.50@12.50	11.25@12.25
Lambs (all weights) cull-common...	9.25@12.25	8.50@11.50	9.00@11.75	7.75@11.50	9.25@11.25
Yearling wethers (110 lbs. down) medium-choice...	9.50@12.25	8.00@11.25	8.25@10.25	8.00@11.00	7.50@10.00
Ewes (120 lbs. down) medium-choice...	4.35@6.50	5.00@5.50	4.50@6.25	4.25@6.25	4.00@6.25
Ewes (120-150 lbs.) medium-choice...	3.75@6.25	4.00@5.50	4.00@6.00	4.00@6.00	4.00@6.00
Ewes (all weights) cull-common...	1.50@4.00	1.00@4.00	1.50@4.50	1.25@4.25	1.50@4.00

sold 25c higher; medium and grass native steers are steady to 25c lower. Spots are down more on grassers. Western steers are steady to 15c lower; cows, unchanged; low cutters, 10@15c higher; good and choice vealers, \$1.00 higher.

Tops for week: 1,245 lb. matured steers, \$15.75; 1,011 lb. yearlings, \$15.00; 721 lb. heifers, \$13.25; 1,105 lb. western steers, \$10.65. Bulks for week: Native steers, \$10.75@14.75; western steers, \$8.75@10.50.

HOGS—Liberal outside orders boosted prices to show 25@35c gains on most weights. Early top today was \$12.00; late sales are mostly 10@15c lower, and values on light and medium weights and packing sows, 10@15c over last Thursday.

Light lights are 15@25c higher and pigs 25 to 50c higher.

Early bulk: 190-220 lb., \$11.75@11.90; closing sales bulk, \$11.75@11.80; 230-250 lb., \$11.50@11.65; 250-300 lb., \$11.00@11.50; 200-350 lb., \$10.75@11.00; bulk pigs, \$9.25@10.25; packing sows, \$9.50@9.75.

SHEEP—Under the influence of light receipts, fat lambs ruled 25c higher during the current week, with today's 25c decline, values are now on a level with last Thursday. Top fat lambs brought \$13.50; bulk good and choice, \$13.00@13.25; culls, \$8.50; fat ewes are unchanged at \$4.50@5.50.

SIOUX CITY.

(Special Letter to The National Provisioner.)

Sioux City, Ia., Sept. 28, 1927.

CATTLE—The bulk of cattle handled was made up of western range cattle, but considering the season of the year, there was a very good showing of corn-fed natives. Demands were broad, and the market for desirable killing cattle of all classes is quoted strong to 25c higher for the period, following the 25@50c advance of the preceding period. Prices advanced to new high levels for the season, and top yearlings at \$15.50 Wednesday sold highest since the boom days of 1920. The bulk of good cattle of all weights sold between \$13.00@14.75, yearlings predominating. Few short-feds are selling under \$11.00. Straight western grass steers, averaging close to 1300 lbs., reached \$12.00, and fair supplies of good heavy western grass cattle reached and sold above \$10.50. The real bulk of western grass cattle, graded as green, and suitable alike for beef and feeder purposes, sold between \$9.00@10.00. Butchers followed the full advance. Fed heifers reached \$14.50, and liberal supplies sold above \$12.00. Fed cows ranged over a spread of from \$7.50@10.00 on meager supplies. Choice grass heifers reached \$10.00, and fancy grass kosher cows reached \$9.00, with the practical top for grass cows \$8.50, and the bulk of grass cows \$6.00@7.50. Cutter and low cutter cows are strong between \$4.50@5.50, bulls higher, between \$5.50@7.00, and veals unchanged between \$7.00@14.00.

HOGS—Hog receipts were meager, but trade was slow, with packers resisting all suggestions of strength. A heavy proportion of hogs went to the shipper trade, which improved materially. Light hogs, especially underweights, while they came in small numbers, dropped far from the top, selling scarcely higher than sows. Medium weight butchers took the lead and strong weight to heavy butchers sold nearer the top than at any time of the season. Sows continued to make up the bulk. Good kinds made comparative gains on butcher hogs, while common sows lagged behind, leading to the spread in prices widening.

Reports from the country continued to suggest that recent breaks in the corn market, together with improved quality and increased yields, will have the tendency to delay movement of the new hog crop, which in Sioux City territory is regarded as slightly heavier than that of last year.

PACKERS' PURCHASES.

Purchases of livestock by packers at principal centers for the week ending Saturday, Sept. 24, 1927, with comparisons, are reported to The National Provisioner as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour & Co.	7,694	5,300	17,862
Swift & Co.	6,542	6,100	23,666
Morris & Co.	2,706	8,400	9,960
Wilson & Co.	4,650	6,100	7,042
Anglo-Amer. Prov. Co.	1,218	1,400	...
G. H. Hammond Co.	3,126	2,200	...
Libby, McNeil & Libby	880
Total	22,223	762	13,146

Brennan Packing Co., 6,200 hogs; Miller & Hart, 3,200 hogs; Independent Packing Co., 2,100 hogs; Boyd, Lunham & Co., 2,700 hogs; Western Packing & Provision Co., 8,300 hogs; Roberts & Oake, 3,500 hogs; others, 17,200 hogs.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	4,980	1,153	3,858	4,962
Cudahy Pkg. Co.	4,737	1,452	3,200	6,448
Fowler Pkg. Co.	580
Morris & Co.	3,018	1,047	2,861	3,146
Swift & Co.	5,544	1,612	5,741	6,133
Wilson & Co.	3,309	927	4,158	5,402
Local butchers	1,010	75	2,255	93
Total	25,180	6,266	22,073	26,214

Plankinton Pkg. Co., 6,200 hogs; Miller & Hart, 3,200 hogs; Independent Packing Co., 2,100 hogs; Boyd, Lunham & Co., 2,700 hogs; Western Packing & Provision Co., 8,300 hogs; Roberts & Oake, 3,500 hogs; others, 17,200 hogs.

OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour & Co.	4,709	4,305	9,189
Cudahy Pkg. Co.	4,976	5,552	9,067
Dold Pkg. Co.	1,041	5,299	...
Morris & Co.	2,257	1,566	4,549
Swift & Co.	5,667	4,300	11,045
Total	21,699	6,211	27,934

	Cattle and Calves.	Hogs.	Sheep.
Armour & Co.	4,709	4,305	9,189
Cudahy Pkg. Co.	4,976	5,552	9,067
Dold Pkg. Co.	1,041	5,299	...
Morris & Co.	2,257	1,566	4,549
Swift & Co.	5,667	4,300	11,045
Total	21,699	6,211	27,934

ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	2,196	710	3,012	1,728
Swift & Co.	5,257	769	5,861	4,191
Morris & Co.	2,002	462	2,499	936
East Side Pkg. Co.	1,631	15	2,487	...
All others	4,882	1,450	15,730	2,713
Total	15,558	3,415	27,599	9,568

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	3,434	622	6,045	8,502
Armour & Co.	2,273	317	3,935	2,913
Morris & Co.	2,157	262	1,876	1,457
Others	3,889	333	5,373	4,684
Total	11,753	1,554	17,329	17,536

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,672	246	5,071	2,384
Armour & Co.	1,973	272	3,278	2,595
Swift & Co.	1,472	292	2,886	2,341
Sacks Pkg. Co.	18
Smith Bros.	44	10
Local butchers	119	12
Order buyers	1,584	48	8,531	...
Total	6,882	880	19,716	7,320

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	2,276	909	1,901	74
Wilson & Co.	2,362	815	2,326	156
Other butchers	84	...	492	...
Total	4,722	1,724	4,719	230

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Eastern buyers	1,083	2,490	17,329	4,745
Klingan & Co.	1,153	837	7,516	1,282
Indianapolis Abat. Co.	1,004	10	100	24
Anderson & Co.	400	...	2,737	19
Bell Pkg. Co.	42	...	416	...
Brown Bros.	114	20
Hilgemeyer Bros.	824	...
Schussler Pkg. Co.	18	...	364	...
Riverview Pkg. Co.	12	1	210	...
Meier Pkg. Co.	97	6	349	...
Indiana Prov. Co.	43	3	365	58
Art Wabnitz	6	27	...	22
Maas-Hartman & Co.	50	8	...	8
Steinmetz Pkg. Co.	...	51	...	14
Hoosier Abat. Co.	38
Misc.	459	61	182	779
Total	4,607	3,514	30,352	6,951

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
C. A. Freund	149	75	193	...
Sam Gall & Son	4	...	683	...
J. Hilberg & Son	140	...	54	...
Ideal Pkg. Co.	30	8	685	...
Guo Juengling	229	117	73	...
E. Kahn & Son	915	176	2,996	204
Kroger & B. Co.	214	123	2,385	...
H. H. Meyer Pkg. Co.	69	...	2,412	...
Rehm & Son	174	79
Sander Pkg. Co.	8	...	1,007	...
Schlachter & Son	258	180	...	183
Schrotz Pkg. Co.	15	...	2,663	...
Vogel & Son	15	...	557	...
Total	2,223	762	13,146	1,107

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,282	3,487	11,354	1,863
U. D. B. Co., New York	55
The Layton Co.	186	...	489	...
R. Gumz & Co.
Armour & Co., Milwke.	500	1,646
Armour & Co., Chgo.	119
N.Y. B. D. M. Co., N. Y.	17
Butchers	292	300	51	292
Others	204	34	38	13
Total	2,655	5,467	12,037	2,224

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,381	600	3,938	711
Dold Pkg. Co.	476	21	3,096	...
Wichita Drsd. Beef	38
Dunn-Osterding	168
Keefe-Le Sturgeon	106
Total	2,169	621	7,934	711

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	3,689	2,786	8,395	5,255
Cudahy Pkg. Co.	420	980
Hertz Bros.	231	57
Swift & Co.	5,177	4,084	13,269	9,438
United Pkg. Co.	1,473	270	...	4
Others	647	78	4,284	...
Total	11,647	8,255	25,948	14,687

RECAPITULATION.

Recapitulation of packers' purchases by markets for the week ending Sept. 24, 1927, with comparisons:

HIDE AND SKIN MARKETS

Chicago.

PACKER HIDES—After starting off easier, market firmed up around middle of week, on news of advance in the South American market, and now has the appearance of being strong. Early in the week two packers moved total of around 40,000 branded hides at $\frac{1}{2}c$ under last week's prices. Toward close of the week around 40,000 more hides were moved, with the $\frac{1}{2}c$ regained on branded stocks, and steady prices for native hides, leaving the market about unchanged from last week, but with a much stronger undertone and last prices paid being bid in some instances. Trading mostly in Sept. take-off, with some August included.

Spready native hides last sold at 24c; however, a few reported available at $23\frac{1}{2}c$. Heavy native steers sold at 22c, and this figure now bid. Extreme native steers sold at 21c, and this is now bid.

Butt branded steers sold at 21c, with earlier sales at $20\frac{1}{2}c$. Colorados brought 20 $\frac{1}{2}$ c, with earlier trading at 20c. Heavy Texas steers sold at 21c, earlier trading 20 $\frac{1}{2}$ c; light Texas steers sold 20 $\frac{1}{2}$ c, earlier trading 20c; extreme light Texas 20c, with earlier sales 19 $\frac{1}{2}$ c.

Heavy native cows sold at 20@ $20\frac{1}{2}$ c bid, and 21c asked, although one packer reports bid of 21c. Light native cows sold at 21c, and one packer reports 21c bid. Branded cows sold at 20c, with earlier trading at 19 $\frac{1}{2}$ c.

Native bulls quoted around 16 $\frac{1}{2}$ c, nominally, with last trading at 17c. Branded bulls 15@ $15\frac{1}{2}$ c, nominally, last trading at 16c for southerns.

SMALL PACKER HIDES—Market shows a better tone toward end of week, in sympathy with packer hide market. One local killer moved around 4,000 Sept. hides at 20 $\frac{1}{2}$ c for all-weight native steers, and cows, and 19 $\frac{1}{2}$ c for branded. Since then, bid of 21c was declined for all-weight natives, and more interest is evident in this market. Three local killers still hold Sept. slaughter and another holding outside plants' production. Some Iowa light native cows sold early in week at 20c, and 21c reported paid there at end of week. Light native cows sold at 20 $\frac{1}{2}$ c at Buffalo. Higher prices are talked for slunks, and regulars quoted nominally \$1.25@1.40; hairless slunks were sold by one local small packer at 85c.

COUNTRY HIDES—Market rather slow, although buyers appear to be willing to trade around $\frac{1}{2}c$ under sellers' ideas. Good all-weights quoted around 18c, selected, delivered. Heavy cows and steers priced 16 $\frac{1}{2}$ @17c. Buff weights generally quoted around 18c. Good 25/50 lb. extremes quoted 20@20 $\frac{1}{2}$ c, ranging down to 19c for 25/50 lb. weights. Bulls 13@13 $\frac{1}{2}$ c, selected, asked. All-weight western branded 15 $\frac{1}{2}$ @16c, Chicago freight.

CALFSKINS—Packer calfskins quiet, with last trading at 24c; generally asking 25c and higher.

First salted Chicago city calfskins steady, couple cars moving at 22c. Outside city skins quoted around 21 $\frac{1}{2}$ c. Mixed cities and countries range 18@20c.

KIPSKINS—Kipskinds continue firm. Last trading was at 24 $\frac{1}{2}$ c for natives; bid of 24 $\frac{1}{2}$ c declined this week, asking 25c. One packer moved over-weight kips at 23 $\frac{1}{2}$ c during the week. Branded kips last sold at 22 $\frac{1}{2}$ c.

First salted Chicago city kips last sold at 23c, offerings light. Outside city kips quoted around 22 $\frac{1}{2}$ c. Mixed cities and countries quoted 19@20c.

Packer regular slunks stronger, with

sales at \$1.50, and this figure now bid. Hairless last sold at 80c, but up to \$1.00 now talked in a nominal way.

HORSEHIDES—Horsehides somewhat slower, with choice renderers top at around \$6.50, although some talk \$6.75, ranging down to \$5.50 for fairly good mixed lots.

SHEEPSKINS—Dry pelts quoted 25@27c per lb., according to section. Packer shearlings season is well over and little doing. One car of mixed No. 1's and 2's sold at \$1.20, a steady price, and quoted on this basis; however, some short shearlings have sold recently at a shade lower. Pickled skins steady, and Chicago market on big packer straight run of lambs quoted \$9.50@9.75 per doz. One packer sold blind ribby lambs at \$9.75. Sheepskins sold at \$11.00 for blind ribbies and \$9.50 for ribbies. New York market on pickled skins quoted around \$9.00@9.50 for straight run of lambs. Packer wool lambs quoted at \$2.70 per cwt. live lamb at Chicago, and sales at \$2.85 per cwt. live at New York.

PIGSKINS—No. 1 pigskin strips firm, with several cars moving at 8 $\frac{1}{2}$ @8 $\frac{1}{2}$ c, basis mid-west point, and top figure reported bid. Gelatine stocks sold at 4 $\frac{1}{2}$ c, and 4 $\frac{1}{2}$ c now asked.

New York.

PACKER HIDES—Market quiet, with no sales reported during the week to date. City packers were inclined to disregard the early $\frac{1}{2}c$ break in the western market, and are holding back, looking for stronger prices later in view of reported cattle shortage. More interest in the way of inquiries reported after the firming up of the western market, and the market quoted nominally on basis of Chicago prices, with $\frac{1}{2}c$ higher asked.

COUNTRY HIDES—Country hides were easier, early, in sympathy with the western packer market. Trading very quiet. Good 25/50 lb. extremes available at 19 $\frac{1}{2}$ @20c, with 20 $\frac{1}{2}$ c asked for 25/45 lb. Buff quoted around 18c.

CALFSKINS—City calfskins moving at steady prices, with considerable improvement in demand for light skins, which are being kept well cleaned up. The 5-7's are quoted at \$1.90@2.00; 7-9's at \$2.30@2.40 and 9-12's at \$3.40. Two cars veal kips, 12-17 lb., sold at \$3.70.

FOREIGN WET SALTED HIDES—South American market reported higher around mid-week. Sales reported of 8,000 Anglo and Smithfield steers equal to 20-15 $\frac{1}{2}$ c and 21-3/16c. Later heavy native steers, 27 $\frac{1}{2}$ kilos, reported sold at \$47.50.

SHEEP SKIN STOCKS.

Stocks of sheep, lamb and cabretta skins, both raw stocks and leather, subject to correction, for August, 1927, with comparisons, are given by the U. S. Department of Commerce as follows:

RAW STOCKS END OF MONTH.

Aug. '27.	July. '27.	Aug. '26.
Skins.	Skins.	Skins.

Sheep and lamb.....	6,325,669	6,392,959	5,898,202
Cabretta.....	957,662	933,522	772,700

FINISHED LEATHER AT TANNERS.

Sheep and lamb.....	3,168,891	3,860,717	3,578,027
Cabretta, total.....	765,627	777,861	758,933

STOCKS IN PROGRESS, END OF MONTH.

Sheep and lamb, total.....	5,459,132	5,511,087	5,297,679
Cabretta.....	896,938	459,830	615,355

PRODUCTION DURING MONTH.

Sheep and lamb, total.....	2,858,079	2,720,762	2,486,351
Cabretta, total.....	260,861	194,683	276,453

What is the best method of handling hides, and why? Ask THE BLUE BOOK, the "Packer's Encyclopedia."

CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ending Sept. 24, 1927, 3,334,000 lbs.; previous week, 3,086,000 lbs.; same week, 1926, 3,962,000 lbs.; from Jan. 1 to Sept. 24, 163,296,000 lbs.; same period, 1926, 127,074,000 lbs.

Shipments of hides from Chicago for the week ending Sept. 24, 1927, 4,256,000 lbs.; previous week, 4,515,000 lbs.; same week, 1926, 3,983,000 lbs.; from Jan. 1 to Sept. 24, 188,184,000 lbs.; same period, 1926, 189,579,000 lbs.

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ending Oct. 1, 1927, with comparisons, are reported as follows:

PACKER HIDES.

	Week ending Oct. 1, '27.	Week ending Sept. 24, '27.	Cor. week, 1926.
Spready native steers	@23 $\frac{1}{2}$ ax	23 @24n	@17 $\frac{1}{2}$ n
Heavy native steers	@22b	@22	@16
Heavy Texas steers	@21b	@21	@15
Heavy butt branded steers..	@21	@21	@15
Heavy Colorado steers	@20 $\frac{1}{2}$	@20 $\frac{1}{2}$	@14 $\frac{1}{2}$
Ex-light Texas steers	@20	@20	@13 $\frac{1}{2}$
Branded cows	@20	@20	@13 $\frac{1}{2}$
Heavy native cows	20 $\frac{1}{2}$ b@21ax	20b @21ax	@15
Light native cows	@21	@21	@14 $\frac{1}{2}$
Native bulls.....	@16 $\frac{1}{2}$ n	@17	@10
Branded bulls	15 $\frac{1}{2}$ n	15 $\frac{1}{2}$ n @16n	9 @10
Calfekins	@25ax	@24	20b @21ax
Kips	24 $\frac{1}{2}$ b@25ax	@25ax	@19 $\frac{1}{2}$
Kips, overw't	@23 $\frac{1}{2}$ b	@23 $\frac{1}{2}$ b	@18
Kips, branded	@22 $\frac{1}{2}$ n	@22 $\frac{1}{2}$ n	15 $\frac{1}{2}$ @16ax
Slunks, regular	@1.50	1.40@1.45	@1.30b
Slunks, hairless	@1.00n	@80	@75
Light, Native, Butts, Colorado steers 1c per lb. less than heavies.			

CITY AND SMALL PACKERS.

	Week ending Oct. 1, '27.	Week ending Sept. 24, '27.	Cor. week, 1926.
Natives, all weights	20 $\frac{1}{2}$ b@21b	@21n	14 @14 $\frac{1}{2}$
Branded hds.	19 $\frac{1}{2}$	20 $\frac{1}{2}$ n	61 $\frac{1}{2}$
Bulls, native	16 @18 $\frac{1}{2}$ n	16 @16 $\frac{1}{2}$ n	10 @10 $\frac{1}{2}$
Branded bulls	14 $\frac{1}{2}$ n	14 $\frac{1}{2}$ n	8 @8 $\frac{1}{2}$
Calfekins	@22	20 @21	18 @15 $\frac{1}{2}$
Bulls	18 @18 $\frac{1}{2}$ ax	18 $\frac{1}{2}$ @14ax	8 @8 $\frac{1}{2}$ ax
Calfekins	18 @19	@18n	@14 $\frac{1}{2}$
Kips	18 @18	@18n	@14 $\frac{1}{2}$
Light calf	1.10@1.20	1.00@1.10	90 @1.10
Deacons	1.10@1.20	1.00@1.10	90 @1.10
Slunks, regular70 @80	.60 @75	.60 @75
Slunks, hairless20 @30	.15 @25	.15 @25
Horsehides	5.50@6.75	6.00@6.75	4.00@5.00
Hogskins70 @75	.65 @70	.35 @40

SHEEPSKINS.

	Week ending Oct. 1, '27.	Week ending Sept. 24, '27.	Cor. week, 1926.
Packer lambs	2.00@2.50	2.00@2.50	1.90@2.00
Pkr. shearlgs	1.10@1.20	1.15@1.25	1.35@1.47 $\frac{1}{2}$
Dry pelts	25 @27	24 @26	23 @26

BOSTON MEAT SUPPLIES.

Receipts of western dressed meats and slaughters under federal and city inspection at Boston, Mass., are officially reported as follows for the week ending Sept. 24, 1927, with comparisons:

	Week ending Sept. 24.	Prev. week.	Cor. week 1926.
Western dressed meats:			
Steers, carcasses	3,107	3,021	3,580
Cows, carcasses	3,026	4,407	1,930
Bulls, carcasses	14	43	61
Veals, carcasses	896	867	1,391
Lambs, carcasses	13,687	12,450	15,244
Mutton, carcasses	268	448	636
Pork, lbs.	194,535	20,260	470,377
Local slaughters:			
Cattle	1,507	1,366	2,224
Calves	1,505	1,576	1,466
Hogs	9,842	9,220	7,875
Sheep	6,829	5,563	7,047

GEO.H.ELLIOTT & Co.

BROKERS

PACKER HIDES AND SKINS

Offerings Solicited

130 North Wells St. Chicago, Ill.

ICE AND REFRIGERATION

ICE NOTES.

The Central Power and Light Co., Beeville, Tex., is planning to rebuild and enlarge its ice making and cold storage plant. The company expects to spend about \$100,000 on the work.

Considerable interest is being shown by the Pyote Chamber of Commerce, Pyote, Tex., in the establishment of an ice and cold storage plant at that place.

Harbormaster W. G. Rowland, Tacoma, Wash., is advocating the erection of a cold storage plant for storing perishable products shipped from that port.

Howard Chandler has purchased the cold storage plant of H. M. Prince at Rochelle, Tex.

Plans are being made by the Pennington Produce Co., Mt. Pleasant, Tex., to erect a cold storage plant.

The Valley Association of Commerce, Harlingen, Tex., is advocating the construction of a cold storage warehouse.

A cold storage plant to be erected at Cisco, Tex., is being promoted.

The C. B. Ragland Grocery Co. is planning the erection of a cold storage warehouse in Memphis, Tenn.

Erection of a cold storage warehouse is contemplated by the Chattanooga Storage & Transfer Co., Chattanooga, Tenn.

The F. K. Brown Co., Brookville, Pa., is planning the erection of a cold storage warehouse.

R. H. DuBois & Son are building an addition to their cold storage warehouse at New Paltz, N. Y.

J. Papania Co., Lexington, Ky., is planning the erection of a cold storage plant to cost \$100,000.

COLD STORAGE TRUCKS IN USE.

A new departure in cold storage transportation has been inaugurated between the hot interior valleys of California and San Francisco through the use of refrigerated motor trucks and trailers.

The trucks and trailers are operated over a route of 215 miles and maintain a schedule of 12 hours for the trip. Perishable products are handled both ways.

The truck and trailer bodies are well insulated and kept at a temperature of about 34 degrees. The refrigerating unit is self contained and is installed in a compact compartment back of the driver's seat. The temperature within the truck and trailer bodies is kept constant by a thermostatic control.

The capacity of a truck and trailer is 21 tons. The first unit was built as an experiment, and its operation has been so satisfactory that additional units have been constructed and placed in operation.

MEAT TAGS GOOD PRACTICE.

The progressive retail meat dealer is ever on the alert to get good ideas that can be used to advantage in his business. It makes little difference to him what other line of business may be using a plan, if it is good he will adapt it to his use.

The department store makes it easy for customers to buy by placing price tags on the merchandise displayed for sale. The retail meat merchant can use this plan on many of his products, but he can carry the idea a step further by also including the name of the product on the tag.

This applies particularly to meats displayed in counters, including fresh cuts, smoked meats and ready to serve meats and specialties.

Customers do not know the name of many of the cuts and the ready-to-serve meats, and placing the name of the product on the tag helps her to identify it the next time she wants it or desires to order it over the telephone. The price also is of advantage in helping customers make up their minds as to the meats they wish to buy and thus service is speeded up.

CRESCENT (100% PURE) CORKBOARD

(Made in U. S. A.)

and "UNITED'S SERVICE"

provide permanent and economical Cold Storage Rooms

UNITED CORK COMPANIES

LYNDHURST, N. J.

Cold Storage Insulation

All Kinds of Refrigerator Construction

Glenwood Avenue
West 22nd St.

JOHN R. LIVEZEY PHILADELPHIA, PA.

STEVENSON'S 1922

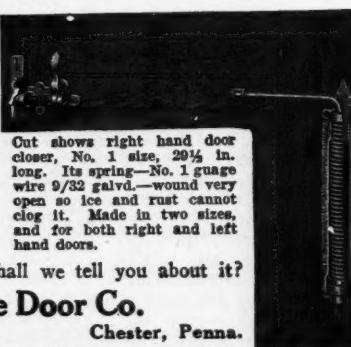
"Man Size" Door Closer stops the loss—the outflow of dry cold air, the ruinous inflow of warm moist air—at unclosed doorways.

Size No. 1 (29½ in.) \$9.50 No. 2 (23½ in.) \$8.50
Prices F. O. B. Chester

State size of doors. Whether right or left hand. Whether door and frame are flush.

There's only one way to greater economy—shall we tell you about it?

Stevenson Cold Storage Door Co.
1511 West Fourth St.



Cut shows right hand door closer, No. 1 size, 29½ in. long. Its spring—No. 1 gauge wire 9/32 galvd.—wound very open so ice and rust cannot clog it. Made in two sizes, and for both right and left hand doors.

Chester, Penna.

Juruick

REFRIGERATION



Juricke
Refrigerating
Unit.

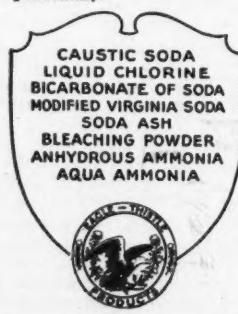
The JURUICK REFRIGERATING UNIT provides the simplest, surest and most economical means of stopping spoilage losses and keeping meats in first class condition indefinitely. It is completely automatic. Just turn the switch—that's all. Sizes for every commercial need.

Write for JURUICK folder

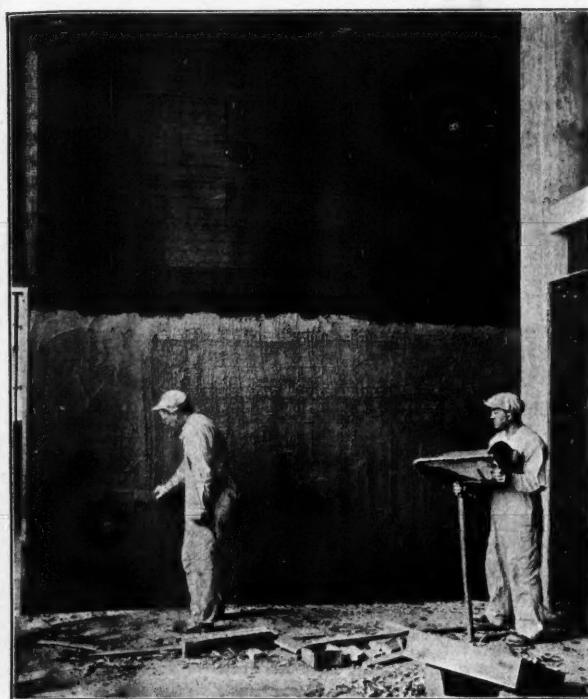
American Engineering Company
2425 Aramingo Ave., Philadelphia, Pa.

MATHIESON AMMONIA

is made by a Mathieson process, in a Mathieson plant, and sold under the Mathieson "Eagle-Thistle" trade mark. It is backed by the same resources that have built the Mathieson reputation for uniform dependability.



Mr. MATHIESON ALKALI WORKS Inc.
250 PARK AVE. NEW YORK CITY
PHILADELPHIA CHICAGO PROVIDENCE CHARLOTTE CINCINNATI
Water Niagara Falls, N.Y.—Salisbury, Va.



Showing a workman plastering over a NOVOID Corkboard partition wall in the new Boston plant of W. F. Schrafft & Sons Corporation. The roof, walls and floors of this plant were insulated with NOVOID Corkboard by our Engineering Service Department.

*Visit our Booth at the Dairy Industries Exposition in Cleveland
October 24th to 29th*

NEW YORK MEAT SUPPLIES.

Receipts of western dressed meats and local slaughters under federal inspection at New York City, N. Y., are officially reported for the week ending Sept. 24, 1927, with comparisons, as follows:

	Week ending	Prev. week.	Cor. week.
West. dressed meats: Sept. 24.			1926.
Steers, carcasses ..	8,774½	8,272½	8,887
Cows, carcasses ..	476½	604	628½
Bulls, carcasses ..	105	155	132
Veals, carcasses ..	6,264	4,629	8,017
Lambs, carcasses ..	23,821	27,053	30,459
Mutton, carcasses ..	3,386	4,082	5,064
Beef cuts, lbs....	450,441	367,938	503,203
Pork cuts, lbs....	924,437	1,037,623	967,118

Local slaughters:

Cattle	10,715	9,831	8,780
Calves	16,237	13,044	11,626
Hogs	46,416	44,826	39,886
Sheep	59,520	51,511	45,956

PHILADELPHIA MEAT SUPPLIES.

Receipts of western dressed meats and local slaughters under city and federal inspection at Philadelphia, Pa., are officially reported as follows for the week ending Sept. 24, 1927, with comparisons:

	Week ending	Prev. week.	Cor. week.
Western dressed meats: Sept. 24.			1926.
Steers, carcasses ..	2,318	2,536	2,713
Cows, carcasses ..	1,920	1,122	959
Bulls, carcasses ..	350	339	264
Veals, carcasses ..	1,592	973	1,461
Lambs, carcasses ..	10,149	10,416	10,826
Mutton, carcasses ..	606	1,184	1,510
Pork, lbs....	241,433	238,919	280,580

Local slaughters:

Cattle	2,047	2,012	2,336
Calves	2,693	2,385	2,104
Hogs	14,014	15,078	16,358
Sheep	7,537	5,859	5,802

MEAT INSPECTION CHANGES.

Recent meat inspection changes are announced by the U. S. Bureau of Animal Industry as follows:

Meat Inspection Withdrawn—*Independent Packing Co., Chicago, Ill.; Lotz

*Conducts slaughtering.

Bros., Philadelphia, Pa.; Southern Brunswick Stew Co., Greenville, Ala.; The Southern Cotton Oil Co., Savannah, Ga.; A. Shafer & Co., Baltimore, Md.; *Marion Packing Co., Marion, Ohio; *Louisville Provision Co., Louisville, Ky.; *Williams Gettys, Athens, Tenn.

Change in Name of Official Establishment—*Eldridge Packing Co., Kansas

City, Kan., instead of Kansas City Packing Co.

Meat Inspection Granted—Reno Packing Co., Richmond, Va.; *Vermont Packing Co., North Walpole, N. H.

How hot should the water be in the hog scalding vat? Ask "The Packer's Encyclopedia," the "blue book" of the industry.

Forty Carloads of Corkboard Used in New Schrafft Plant

To insulate the walls, floors and roof of the new Boston plant of W. F. Schrafft & Sons Corporation took forty carloads of Novoid Corkboard. Our Engineering Service Department handled the entire insulating job from start to finish.

Whether you are planning a new building, or need only a few sheets of Novoid Corkboard, our Engineering Service Department can help you. We will tell you how much insulation you need in order to prevent refrigeration or heat losses and how much it will cost. If you wish, we will erect the job for you.

We shall be glad to send you a sample of Novoid Corkboard and one of Novoid Cork Pipe Covering, together with engineering data covering their use. Write for these samples and copies of the bulletins listed below.

Write for Free Bulletins

- Bulletin 271. NOVOID Corkboard Insulation.
- Bulletin 272. NOVOID Cork Pipe Covering.
- Bulletin 270. RUBBERCORK Plastic Insulation.
- Bulletin 275. The Insulation of Refrigerated Drinking Water Lines.
- Bulletin 276. CORKANSTELE Refrigerated Buildings.
- Bulletin 274. NOVOID Cork Tile for Floors.

Novoid Corkboard Insulation

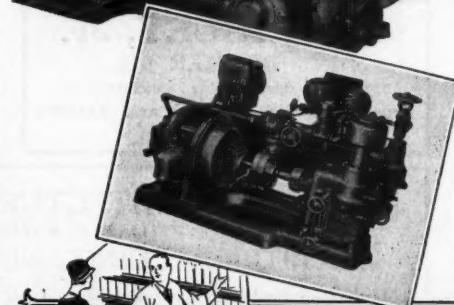
CORK IMPORT CORPORATION



345 W. 40th ST. NEW YORK

"Permanent Insulation for All Refrigeration"

Branch Offices:
ATLANTA, BOSTON, BUFFALO, CHICAGO, PHILADELPHIA, ST. LOUIS
Distributors in All Principal Cities



YORK Manufacturing Company
Ice Making and Refrigerating Machinery Exclusively

York, Penna.

Chicago Section

Ernest Urwitz of the Dryfus Packing Co., Lafayette, Ind., was a Chicago visitor this week.

Fred G. Duffield, vice president Jacob E. Decker & Sons, Inc., Mason City, Ia., was in Chicago this week.

James G. Cownie of the Jacob Dold Packing Co., Buffalo, N. Y., called on his Chicago friends this week.

J. C. Hormel, vice president Geo. A. Hormel Packing Co., Austin, Minn., was a Chicago visitor this week.

Thomas E. Tower, vice president Sullivan Packing Co., Detroit, Mich., paid a hurried visit to the city this week.

John Munce, manager of the southeastern territory of Kingan & Co. at Richmond, Va., was a visitor in town this week.

W. B. Cooper, associated with his father, Frederick B. Cooper, a well known New York broker, was a visitor in town this week.

H. C. GARDNER F. A. LINDBERG
GARDNER & LINDBERG
ENGINEERS
Mechanical, Electrical, Architectural
SPECIALTIES, Packing Plants, Cold Storage,
Manufacturing Plants, Power Installations, Investigations
1134 Marquette Bldg. CHICAGO

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Architects
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PACKING PLANTS AND COLD STORAGE CONSTRUCTION

Fred J. Anders Chas. H. Reimers
ANDERS & REIMERS
ARCHITECTS
ENGINEERS
814 Erie Bldg. Cleveland, O. Packing House Specialists

M. P. BURT & COMPANY
Engineers & Architects
Packinghouse and Cold Storage Designing—Consultation on Power and Operating Costs, Curing, etc. You profit by our 26 years' experience. Lower construction cost. Higher efficiency.
206-7 Falls Bldg., MEMPHIS, TENN.

Chas. F. Kamrath H. C. Christensen
KAMRATH & CHRISTENSEN
Architectural Engineering
Specializing in
Packing Plants, Cold Storage, Car Icing
111 W. Jackson Blvd. Chicago, Ill.

The bad weather of the past week did not prevent Ed Merritt of the St. Louis Independent Packing Co., from making his usual trip to Chicago.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 36,803 cattle, 10,171 calves, 48,741 hogs and 38,649 sheep.

Irvin A. Busse, formerly in charge of the beef and lard department of the Randson Commission Company, Chicago, is now manager of the Packers' Commission Co., 924 Fulton Market, Chicago.

Provision shipments from Chicago for the week ending Sept. 24, 1927, with comparisons, are reported as follows:

	Last wk.	Prev. wk.	Cor. week.
Cured meats, lbs.	22,923,000	21,525,000	16,549,000
Fresh meats, lbs.	36,806,000	35,680,000	33,434,000
Lard, lbs.	12,730,000	10,729,000	12,452,000

CHARLES E. DINGER DIES.

Charles E. Dinger, general manager of the engineering and construction department of Wilson & Co., died Sept. 24, following an operation at the Presbyterian Hospital, Chicago, after an illness of but a few days.

Mr. Dinger was well known in the meat packing industry and was one of the most popular and greatly admired men in the

Wilson organization. A man with a sincere personality, he had long endeared himself in the hearts of all with whom he came in contact.

Starting in the packing business 33 years ago, Mr. Dinger rose to a prominent place in the industry. He was formerly connected with Morris and Company and joined Wilson & Co. eleven years ago at the time the company was formed.

Mr. Dinger is survived by his wife, two daughters, his mother and three brothers.

DOCTOR LASH GOES TO IOWA.

In order that the U. S. Bureau of Animal Industry may keep in closer touch with the campaign for the eradication of tuberculosis of livestock in the middle western states, Dr. Elmer Lash, who for several years was stationed in Washington, was transferred to Des Moines, Ia., on Sept. 6.

Doctor Lash will assist in the administration of tuberculosis work in the States of Iowa, Nebraska, Missouri, Minnesota, South Dakota and Kansas, working in close cooperation with State officials and bureau inspectors in charge.

RATH TO INCREASE CAPITAL.

The Rath Packing Co., Waterloo, Ia., has filed with the secretary of state an amendment to its articles of incorporation increasing its capital stock to \$3,000,000.

L. V. Estes Incorporated
Industrial Engineers
Specializing in
Waste Elimination
and
Labor Cost Reduction
Without Red Tape

4753 Broadway Chicago

George F. Pine Walter L. Munnecke
Pine & Munnecke Co.
Packing House and Cold Storage
Construction; Cork Insulation and
Overhead Track Work
510 Murphy Bldg. Detroit, Mich. 155 Congress Street

Packing House Products

Oldest Brokers in Our Line

Tallow	The Davidson	Tankage
Grease	Commission	Bones
Provisions	Co.	Cracklings
Oils		Hog Hair

Carcass Beef—P. S. Lard—Green Pork
Boneless Beef—Ref. Lard—Cured Pork
Quick Reliable Service Guaranteed

Eight Phones Postal Telegraph Building
All Working CHICAGO, ILL.

C. W. RILEY, Jr.

BROKER

2109 Union Central Bldg., Cincinnati, O.
Provisions, Oils, Greases and Tallow
Offerings Solicited

PACKERS ARCHITECTURAL & ENGINEERING CO.

WILLIAM H. KNEHANS, Chief Engineer

ABATTOIR PACKING AND COLD STORAGE PLANTS

Manhattan Building, Chicago, Ill.

Cable Address, Pacarco

We specialize in taking care of the requirements of buyers located all over the United States and Canada. Offerings telegraphed promptly on receipt of inquiries.

On request, our complete provision, fresh meat, packinghouse products, tallow and grease daily market quotation sheets will be mailed to any member of the trade free of charge; also our periodical market reports.

E.G. JAMES COMPANY

PROVISION BROKERS

BEEF
PROVISIONS
PACKING HOUSE PRODUCTS
TALLOW, GREASES, OILS



ALL CODES

140 WEST VAN BUREN ST.
CHICAGO, ILL.

SUPPLY ASSOCIATION MEETS.

Under the most promising conditions the third annual convention of the Eastern zone of the National Butchers' and Packers Supply Association was held at Boston last Thursday and Friday, September 22 and 23. There were two sessions, presided over by Clarence Baier, New Brunswick, N. J., who is governor of the zone. The headquarters and the sessions were in the new Statler hotel, recently opened.

The sessions were highly interesting and detailed reports were given by various committees. Many subjects of paramount importance to the membership, some of which had been pending and some having been taken up at the various group meetings, were discussed and suggestions on various phases of the industry given.

The convention voted to recommend to the board of governors that the convention of the entire organization, which is scheduled for January, be held in Washington, D. C.

A resolution of regret was passed on the death of Paul J. Daemicke, secretary of the Paul J. Daemicke Company, who died last June.

On Thursday evening a banquet was held at the Elks' Hotel and immediately following a special radio set with a loud speaker was placed on the dinner table and the guests listened in on the Tunney-Dempsey fight at Chicago. There was much reminiscing, and a good many who saw the contestants in Philadelphia preferred hearing the fight with the comforts of the Elks' Club to seeing it in a downpour at the ringside a year ago.

There were a number of ladies at the convention and these were entertained by bridge and theatre parties, luncheon and auto rides. Taken all in all the convention was a most successful one and was well attended by members from Buffalo to Baltimore. This zone covers New York City, New York state, New England states and Atlantic Coast groups.

The following officers were elected: Governor, H. L. Polhemus, vice-president, Frank T. Knight Company, Boston, Mass.; vice-governor, E. E. St. Louis, Albany, N. Y.; secretary, Henry Leffler, Leffler Brothers, New York City.

B. A. E. OPENS NEW OFFICE.

A regional office to serve as a contact station between the Bureau of Agricultural Economics and public and private marketing and research agencies in the Pacific Northwest has been opened in the new Post Office Building, Portland, Ore.

William A. Schoenfeld, formerly assistant chief of the bureau has been placed in charge. Mr. Schoenfeld's work, being regional in character, will require that considerable time be spent in Seattle, Wash., where he will use space in the bureau's office at 505 Arctic Building.

Mr. Schoenfeld will devote his attention particularly to developing and coordinating economic research work of the bureau in the States of Oregon, Washington, Idaho and Montana. He will cooperate with State institutions, research and agricultural extension agencies, farmers' cooperative associations, chambers of commerce, and other commercial associations and civic bodies.

The establishment of the office at Portland follows the establishment of a similar office at San Francisco to serve the Pacific Southwest.

MEAT EXPORTS LOW.

Agricultural exports from the United States during the past year bulked the largest in five years, reaching 136 as an index number, compared with 106 the previous year, and the nearest former high of 137 in 1922, according to the U. S. Bureau of Agricultural Economics.

The index number for dairy products,

Scales and Profits

How much do your scales and scalers cost you every year?

Are your scales accurate and of the proper capacity—your scalers conscientious and well-trained?

Do you keep your scales operating within certain narrow "tolerances"?

Scales and their operators play a big part in your profit or loss for the year!

Reprints have been made of six articles which have appeared in THE NATIONAL PROVISIONER on "Weighing in the Meat Plant." In them the selection of scales, training of scalers and the troublesome question of tolerances are discussed. Other articles are to follow.

They may be had by subscribers by filling out and sending in the attached coupon, together with 25c in stamps.

**The National Provisioner,
Old Colony Bldg., Chicago.**
Please send me the reprints on
"Weighing in the Meat Plant."

Name

Street

City..... State.....

Enclosed find 25c in stamps.

cattle and meat products touched the lowest point since 1914, reflecting the sharp recessions in exports of bacon, lard and canned milk.

The index for cattle and meat products is 98 compared with 114 in 1926, and the index for dairy products is 288 compared with 327 the preceding year.

CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers for the week ending Sept. 22, 1927, with comparisons.

BUTCHER STEERS.

1,000-1,200 lbs.

	Week ended Sept. 22.	Prev. week.	Same week, 1926.
Toronto	\$ 9.00	\$ 9.00	\$ 7.75
Montreal	7.75	8.00	7.00
Winnipeg	7.50	7.50	6.50
Calgary	7.00	7.00	6.00
Edmonton	6.75	7.00	5.75
Pr. Albert	6.50	7.00
Moose Jaw	7.40	7.50

VEAL CALVES.

	Toronto	Montreal	Winnipeg	Calgary	Edmonton	Pr. Albert	Moose Jaw
	\$15.50						
		\$13.00	12.00				
			10.00	9.00			
				8.50	8.50		
					9.00	10.00	
						7.50	7.50
							8.00

SELECT BACON HOGS.

	Toronto	Montreal	Winnipeg	Calgary	Edmonton	Pr. Albert	Moose Jaw
	\$11.90						
		11.35	11.00				
			13.50				
				13.60	13.00		
					13.50	13.00	
						11.00	12.40

GOOD LAMBS.

	Toronto	Montreal	Winnipeg	Calgary	Edmonton	Pr. Albert	Moose Jaw
	\$12.00						
		11.00	11.25				
			11.50	12.00			
				12.00	12.00		
					11.00	11.00	
						10.50	11.00
							11.50

What are the characteristics of neutral lard, and for what is it used? Ask "The Packer's Encyclopedia," the "blue book" of the meat packing industry.

CHICAGO LIVESTOCK.**RECEIPTS.**

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Sept. 19.....	20,545	2,910	26,031	28,651
Tues., Sept. 20.....	10,971	2,306	25,642	16,774
Wed., Sept. 21.....	10,761	1,903	15,852	20,043
Thur., Sept. 22.....	9,337	3,184	25,601	20,473
Fri., Sept. 23.....	2,042	699	9,731	15,064
Sat., Sept. 24.....	1,278	439	1,556	1,619

Totals last week.....	54,934	11,741	104,413	102,624
Previous week.....	59,561	10,078	105,027	88,161
Year ago.....	80,814	11,873	98,401	129,217
Two years ago.....	61,090	14,935	97,188	95,646

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Sat., Sept. 17.....	146	442	1,734
Mon., Sept. 19.....	4,223	313	8,134	4,022
Tues., Sept. 20.....	3,446	171	5,093	7,818
Wed., Sept. 21.....	3,019	3,863	6,638
Thur., Sept. 22.....	3,063	11	6,312	6,712
Fri., Sept. 23.....	1,536	7	7,026	9,011
Sat., Sept. 24.....	306	665	740

Totals last week.....	15,593	502	32,023	34,841
Previous week.....	20,187	496	30,197	28,749
Year ago.....	23,511	928	20,512	62,888
Two years ago.....	17,405	1,899	30,137	39,888

Receipts at Chicago Stock Yards thus far for this year to Sept. 24, with comparative totals:

Week ending Sept. 24.....	2,027	1926
2,027,469	2,251,710	
524,171	564,562	
5,504,542	5,068,334	
2,716,294	3,065,428	

Combined weekly hog receipts at eleven markets for week ending Sept. 24, with comparisons:

Week ending Sept. 24.....	354,000	
Previous week.....	220,000	278,000
1926.....	340,000	326,000
1925.....	280,000	346,000
1924.....	300,000	329,000
1923.....	327,000	327,000
1922.....	356,000	397,000

Combined receipts at seven markets for the year to Sept. 24, with comparisons:

Week ending Sept. 24.....	2,121,000	293,000	319,000
Previous week.....	220,000	278,000	292,000
1926.....	340,000	326,000	428,000
1925.....	280,000	346,000	329,000
1924.....	300,000	329,000	371,000
1923.....	327,000	327,000	368,000
1922.....	356,000	397,000	285,000

*Calves at Omaha, St. Louis and St. Joseph counted as cattle.

Chicago Stock Yards receipts, average weight and top average price for hogs, with comparisons:

	Average Number Weight received lbs.	Top Average
This week.....	104,900	200 \$12.05
Previous week.....	105,027	250 12.15
1926.....	98,188	250 13.80
1925.....	97,188	251 14.25
1924.....	96,781	242 10.50
1923.....	137,262	243 8.90
1922.....	127,769	251 9.75

Av. 1922-1926..... 115,500 249 \$11.65 \$10.40

*Receipts and average weight for week ending Sept. 24, 1927, unofficial:

	Cattle.	Hogs.	Sheep.
Week ending Sept. 24.....	\$12.90	\$10.55	\$ 5.65
Previous week.....	12.45	10.75	5.60
1926.....	10.70	12.20	6.35
1925.....	11.65	12.95	6.85
1924.....	9.65	9.55	5.90
1923.....	9.85	7.95	7.15
1922.....	10.55	9.25	5.95

Av. 1922-1926..... \$10.50 \$10.40 \$ 6.45 \$13.75

Following is given the net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
Week ending Sept. 24.....	39,200	73,000	66,900
Previous week.....	39,370	74,830	59,412
1926.....	57,303	77,889	66,329
1925.....	43,685	67,051	55,758
1924.....	41,334	66,835	59,984

*Saturday, Sept. 24, estimated.

Chicago packers hog slaughters for the week ending Sept. 24, 1927:

	Armour & Co.	Anglo American	Swift & Co.	Hammond Co.	Morris & Co.

October 1, 1927.

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

CASH PRICES.Based on Actual Carlot Trading, Thursday,
Sept. 29, 1927.

Regular Hams.	
Green	S. P.
8-10	17%
10-12	17%
12-14	17%
14-16	17%
16-18	17% @ 17
18-20	17% @ 17
10-16 Range	17%
16-22	17%

S. P. Boiling Hams.	
H. Run.	Select.
16-18	16% @ 17
18-20	16% @ 17
20-22	16% @ 17

S. P. Skinned Hams. (Boiling Age.)	
16-18	17%
18-10	16%
20-22	15%

Skinned Hams.	
Green	S. P.
10-14	17%
14-16	17%
16-18	17%
18-20	16%
20-22	14%
22-24	14%
24-26	13%
25-30	13%
30-35	13%

Picnics.	
Green	S. P.
4-6	18%
6-8	18%
8-10	18%
10-12	11%
12-14	11%

Bellies*.	
Green	S. P.
6-8	22%
8-10	22%
10-12	22%
12-14	21%
14-16	18%
16-18	17%

* Square Cut and Seedless.
D. S. Bellies*. Clear Rib

D. S. Fat Backs.	
8-10	11%
10-12	11%
12-14	13%
14-16	14%
16-18	14%
18-20	14%
20-25	15%

* Fully Cured.

D. S. Fat Backs.	
8-10	11%
10-12	11%
12-14	13%
14-16	14%
16-18	14%
18-20	14%
20-25	15%

D. S. Rough Ribs.	
40-50	13.00
50-60	12.50
60-70	12.00
70-80	11.75

Other D. S. Meats.	
Extra Short Clears	35-45
Extra Short Ribs	35-45
Regular Plates	6-8
Clear Plates	4-6
Jowl Butts	11 1/2

How can a good "gutter" increase your beef carcass yield? Ask THE BLUE BOOK, the "Packer's Encyclopedia."

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

FUTURE PRICES.

Official Board of Trade Range of Prices.

SATURDAY, SEPT. 24, 1927.

LARD—	Open.	High.	Low.	Close.
Sept.	12.30
Oct.	12.10	12.35	12.10	12.37 1/2
Nov.	12.22 1/2	12.47 1/2	12.22 1/2	12.45
CLEAR BELLIES—
Sept.	13.95	14.10	13.95	14.10
Oct.	11.80	11.80	11.80	11.80
SHORT RIBS—
Sept.	11.80	11.80	11.80	11.80
Oct.	11.80	11.80	11.80	11.80
MONDAY, SEPT. 26, 1927.
LARD—	Open.	High.	Low.	Close.
Sept.	12.50n
Oct.	12.67 1/2	12.67 1/2	12.50	12.50ax
Nov.	12.80	12.80	12.62 1/2	12.62 1/2ax
Dec.	12.70	12.70	12.62 1/2	12.62 1/2ax
Jan.	13.15	13.15	13.02 1/2	13.07 1/2ax
Mar.	13.50	13.50	13.37 1/2	13.40b
July	13.55n
CLEAR BELLIES—
Sept.	14.37 1/2	14.37 1/2	14.37 1/2	14.37 1/2
Oct.	14.55	14.55	14.40	14.40ax
Nov.	14.60	14.60	14.35	14.35ax
Dec.	14.75	14.75	14.50	14.75ax
Jan.	15.10	15.10	14.85	15.10ax
Mar.	15.50	15.50	15.25	15.50ax
July	15.45n
SHORT RIBS—
Sept.	12.00	12.00	11.85	12.05n
Oct.	11.90	11.90	11.87 1/2	11.95ax
Dec.	12.75	12.75	12.60	12.60ax
TUESDAY, SEPT. 27, 1927.
LARD—	Open.	High.	Low.	Close.
Sept.	12.32 1/2-45	12.45	12.15	12.30n
Oct.	12.45-57 1/2	12.57 1/2	12.30	12.42 1/2
Nov.	12.55	12.55	12.35	12.45ax
Dec.	13.05	13.05	12.87 1/2	12.97 1/2
Jan.	13.40-42 1/2	13.42 1/2	13.22 1/2	13.27 1/2ax
May	13.40	13.40	13.17 1/2	13.35n
July	13.35n
CLEAR BELLIES—
Sept.	14.05	14.10	14.05	14.10m
Oct.	14.30	14.30	14.05	14.20b
Nov.	14.30	14.30	14.05	14.10n
Dec.	14.30	14.30	14.05	14.02 1/2n
Jan.	14.75	14.75	14.50	14.25n
SHORT RIBS—
Sept.	11.85	11.85	11.85	11.85n
Oct.	11.85	11.85	11.85	11.85
Dec.	11.85	11.85	11.85	11.85
Jan.	12.75	12.75	12.60	12.60ax
WEDNESDAY, SEPT. 28, 1927.
LARD—	Open.	High.	Low.	Close.
Sept.	12.12 1/2n
Oct.	12.27 1/2-30	12.35	12.12 1/2	12.12 1/2ax
Nov.	12.50	12.50	12.25	12.25ax
Dec.	13.00	13.00	12.85	12.85ax
Jan.	13.15	13.15	13.05	13.05ax
May	13.40	13.40	13.17 1/2	13.17 1/2ax
July	13.35n
CLEAR BELLIES—
Sept.	14.30	14.35	14.30	14.30b
Oct.	14.35	14.35	14.30	14.35
Nov.	14.35	14.35	14.30	14.27 1/2b
Dec.	14.35	14.35	14.30	14.26 1/2b
Jan.	14.75	14.75	14.35	14.25n
SHORT RIBS—
Sept.	11.85	11.85	11.85	11.85n
Oct.	11.85	11.85	11.85	11.85
Dec.	11.85	11.85	11.85	11.85
Jan.	12.75	12.75	12.60	12.60ax
FRIDAY, SEPTEMBER 30, 1927.
LARD—	Open.	High.	Low.	Close.
Sept.	12.22 1/2n
Oct.	12.05	12.32 1/2	12.15	12.21 1/2
Nov.	12.17 1/2	12.45	12.17 1/2	12.37 1/2
Dec.	12.32 1/2-35	12.52 1/2	12.20	12.37 1/2b
Jan.	12.80-87 1/2	13.02 1/2	12.80	12.85ax
Mar.	13.15	13.15	13.05	13.05ax
May	13.37 1/2	13.37 1/2	13.22 1/2	13.25b
July	13.40n
CLEAR BELLIES—
Sept.	14.15	14.25	14.15	14.20n
Oct.	14.25	14.25	14.20	14.20b
Nov.	14.25	14.25	14.15	14.15b
Dec.	14.25	14.25	14.00	14.00
Mar.	14.25	14.25	14.25	14.25
SHORT RIBS—
Sept.	11.85	11.85	11.85	11.85n
Oct.	11.85	11.85	11.85	11.85m
Dec.	11.85	11.85	11.85	11.85ax
Jan.	12.75	12.75	12.72 1/2ax	12.72 1/2ax
FRIDAY, SEPTEMBER 30, 1927.
LARD—	Open.	High.	Low.	Close.
Sept.	12.22 1/2n
Oct.	12.15	12.32 1/2	12.15	12.21 1/2
Nov.	12.27 1/2	12.45	12.27 1/2	12.37 1/2
Dec.	12.50	12.50	12.45	12.47 1/2b
Jan.	12.95-13.02 1/2	13.05	12.90	12.95 1/2n
March	13.15	13.15	13.05	13.15b
May	13.37 1/2	13.37 1/2	13.22 1/2	13.25b
July	13.40n
CLEAR BELLIES—
Sept.	14.15	14.25	14.15	14.20n
Oct.	14.25	14.25	14.20	14.20b
Nov.	14.25	14.25	14.15	14.15b
Dec.	14.25	14.25	14.00	14.00
Mar.	14.25	14.25	14.25	14.25
SHORT RIBS—
Sept.	11.85	11.85	11.85	11.85n
Oct.	11.85	11.85	11.85	11.85m
Dec.	11.85	11.85	11.85	11.85ax
Jan.	12.75	12.75	12.72 1/2ax	12.72 1/2ax
FRIDAY, SEPTEMBER 30, 1927.
LARD—	Open.	High.	Low.	Close.
Sept.	12.22 1/2n
Oct.	12.15	12.32 1/2	12.15	12.21 1/2
Nov.	12.27 1/2	12.45	12.27 1/2	12.37 1/2
Dec.	12.50	12.50	12.45	12.47 1/2b
Jan.	12.95-13.02 1/2	13.05	12.90	12.95 1/2n
March	13.15	13.15	13.05	13.15b
May	13.37 1/2	13.37 1/2	13.22 1/2	13.25b
July	13.40n
CLEAR BELLIES—
Sept.	14.15	14.25	14.15	14.20n
Oct.	14.25	14.25	14.20	14.20b
Nov.	14			

October 1, 1927.

THE NATIONAL PROVISIONER

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CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

	Week ending	Cor. week,
	Oct. 1.	1926
Prime native steers.....	22½@23	18 @19½
Good native steers.....	19 @20	16 @18
Medium steers.....	16 @17	14 @16
Heifers, good.....	13 @18	13 @18
Cows.....	11 @16	9½@13
Hind quarters, choice.....	27 @28	25 @25
Fore quarters, choice.....	17 @17	15 @15

Beef Cuts.

Steer Loins, No. 1.....	45 @46	@33
Steer Loins, No. 2.....	40½@42	@30
Steer Short Loins, No. 1.....	60 @62	@43
Steer Short Loins, No. 2.....	51 @51	@38
Steer Loin Ends (hips).....	31 @32	@25
Steer Loin Ends, No. 2.....	30 @31	@25
Cow Loins.....	18 @18	@21
Cow Short Loins.....	16 @16	@27
Cow Loin Ends (hips).....	18 @18	@17
Steer Ribs, No. 1.....	30 @30	@23
Steer Ribs, No. 2.....	29 @29	@23
Cow Ribs, No. 1.....	18 @18	@16
Cow Ribs, No. 2.....	18 @18	@12
Steer Rounds, No. 1.....	20 @20	@17½
Steer Rounds, No. 2.....	19½@21	@17½
Steer Chucks, No. 1.....	15 @15	@12½
Steer Chucks, No. 2.....	14 @14	@12
Cow Rounds.....	15½@16	@14½
Cow Chucks.....	12 @12	@10
Steer Plates.....	9½@12½	@9½
Medium Plates.....	10 @10	@8
Briskets, No. 1.....	16 @18	@14
Briskets, No. 2.....	12 @12	@12
Steer Naval Ends.....	9½@10	@7
Cow Naval Ends.....	8½@9	@7
Fore Shanks.....	7½ @7½	@6
Hind Shanks.....	7½ @7½	@6
Rolls.....	20 @20	@21
Strip Loins, No. 1, boneless.....	60 @60	@50
Strip Loins, No. 2.....	40 @40	@45
Strip Loins, No. 3.....	34 @34	@35
Sirloin Butts, No. 1.....	34 @34	@30
Sirloin Butts, No. 2.....	27 @32	@28
Sirloin Butts, No. 3.....	15 @15	@15
Beef Tenderloins, No. 1.....	60 @60	@70
Beef Tenderloins, No. 2.....	65 @65	@65
Rump Butts.....	18 @18	@18
Flank Steaks.....	20 @20	@18
Shoulder Clods.....	15 @15	@18
Hanging Tenderloins.....	10 @10	@10

Beef Products.

Brains (per lb.).....	@10	9 @10
Hearts.....	11 @11	@12
Tongues.....	29 @29	@38
Sweetbreads.....	38 @38	@38
Ox-Tail, per lb.....	9 @10	9 @10
Fresh Tripe, plain.....	6 @6	4 @4
Fresh Tripe, H. C.	7½ @7½	6½@6½
Livers.....	12½@13	9½@13
Kidneys, per lb.....	10 @10	10 @10

Veal.

Choice Carcass.....	26 @27	22 @24
Good Carcass.....	20 @25	19 @21
Good Saddles.....	28 @37	25 @32
Good Backs.....	16 @22	16 @17
Medium Backs.....	12½@12½	9 @12

Veal Products.

Brains, each.....	@12	50 @11
Sweetbreads.....	65 @65	@60
Calf Livers.....	40 @40	@41

Lamb.

Choice Lambs.....	27 @27	@26
Medium Lambs.....	25 @25	@24
Choice Saddles.....	32 @32	@30
Medium Saddles.....	30 @30	@28
Choice Fore.....	20 @20	@20
Medium Fore.....	18 @18	@18
Lamb Fries, per lb.....	32 @32	@32
Lamb Tongues, each.....	13 @13	@13
Lamb Kidneys, per lb.....	25 @25	@25

Mutton.

Heavy Sheep.....	8 @8	@8
Light Sheep.....	13 @13	@13
Heavy Saddles.....	12 @12	@12
Light Saddles.....	16 @16	@16
Heavy Fore.....	7 @7	@8
Light Fore.....	10 @10	@10
Mutton Legs.....	18 @18	@18
Mutton Loins.....	20 @20	@15
Mutton Stew.....	9 @9	@7
Sheep Tongues, each.....	13 @13	@13
Sheep Heads, each.....	10 @10	@10

Fresh Pork, Etc.

Dressed Hogs.....	17½@19	25 @25
Pork Loins, 8@10 lbs. avg.....	33 @33	33 @33
Hams.....	22 @22	29 @29
Bellies.....	26 @26	20 @20
Calas.....	15 @15	20 @20
Skinned Shoulders.....	18½@19	15 @15
Tenderloins.....	55 @60	50 @50
Spare ribs.....	18 @19	18 @18
Leaf Lard.....	18 @18	15 @15
Back Fat.....	14 @14	15 @16
Butts.....	23 @23	25 @25
Hocks.....	14 @14	15 @15
Tails.....	11 @11	15 @15
Neck Bones.....	4 @4	5 @5
Tail Bones.....	12 @12	12 @12
Slip Bones.....	9 @9	13 @13
Blade Bones.....	15 @15	13 @13
Pigs' Feet.....	5 @5	6 @6
Kidneys, per lb.....	8 @8	9 @9
Livers.....	5 @5	5½@5½
Brains.....	13 @13	15 @15
Mars.....	6 @6	9 @9
Snouts.....	8 @8	8 @8
Heads.....	10 @10	10 @10

DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. carton.....	
Country style sausage, fresh in link.....	
Country style sausage, fresh in bulk.....	
Mixed sausage, fresh.....	
Frankfurts in sheep casings.....	
Frankfurts in hog casings.....	
Bologna in beef bungs, choice.....	
Bologna in cloth, paraffined, choice.....	
Bologna in beef middles, choice.....	
Liver sausage in hog bungs.....	
Liver sausage in beef rounds.....	
Head cheese.....	
New England luncheon specialty.....	
Liberty luncheon specialty.....	
Minced luncheon specialty.....	
Tongue sausage.....	
Blood sausage.....	
Polish sausage.....	
Sousage.....	

DRY SAUSAGE.

Cervelat, choice, in hog casings.....	
Cervelat, choice, in hog bungs.....	
Cervelat, new condition in beef middles.....	
Thuringer Cervelat.....	
Farmer.....	
Holsteiner.....	
B. C. Salami, choice.....	
Milano Salami, choice in hog bungs.....	
B. C. Salami, new condition.....	
Frisses, choice, in hog middles.....	
Genoa style Salami.....	
Pepperoni.....	
Mortadella, new condition.....	
Capicoll.....	
Italian style hams.....	
Virginia hams.....	

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	\$6.50
Small tins, 2 to crate.....	7.50
Large tins, 1 to crate.....	8.00
Frankfurt style sausage in sheep casings—	9.00
Small tins, 2 to crate.....	7.50
Frankfurt style sausage in pork casings—	8.50
Small tins, 2 to crate.....	7.50
Smoked link sausage in pork casings—	7.00
Small tins, 2 to crate.....	8.00
Large tins, 1 to crate.....	8.00
Regular pork trimmings.....	14½@15
Special lean pork trimmings.....	16 @16½
Extra lean pork trimmings.....	18 @19
Neck bone trimmings.....	16 @16½
Pork cheek meat.....	14½@15
Pork hearts.....	9 @9
Native boneless bull meat (heavy).....	13½@13½
Boneless chuck.....	11½@11½
Shank meat.....	11 @11½
Beef trimmings.....	10½@10½
Beef hearts.....	9 @9
Beef cheeks (trimmed).....	10 @10
Dr. canner cows, 300 lbs. and up.....	8 @8½
Dressed canners, 350 lbs. and up.....	8 @8½
Dr. bologna bulls, 500@700 lbs.....	10@10½
Cured pork tongues (can. trim.).....	14 @14½

(These are prices to wholesalers, on material packed in new slack barrels for shipment.)

SAUSAGE CASINGS.

(F. O. B. CHICAGO)

Beef Casings:	
Domestic rounds.....	22 @24
Wide export rounds.....	44 @46
Medium export rounds.....	28 @30
Narrow export rounds.....	35 @37
No. 1 weasands.....	13 @13
No. 2 weasands.....	6 @6
No. 1 domestic bungs.....	24 @24
No. 2 bungs.....	15 @15
Regular middles.....	12@15
Selected wide middles.....	10@12
Dried bladders:	
12@15	
10@12	
8@10	
6@8	
Hog Casings:	
Narrow, per 100 yds.....	6@3.30
Narrow, med., per 100 yds.....	2@2.50
Medium, per 100 yds.....	2@2.00
Wides, per 100 yds.....	1@1.50
Export bungs.....	.40
Large prime bungs.....	.26
Medium prime bungs.....	.20
Small prime bungs.....	.16
Middles.....	.11
Stomachs.....	.06@.08
Bladders.....	
Quotations for large lots. Smaller quantities at usual advance.	

VINEGAR PICKLED PRODUCTS.

Regular trips, 200-lb. bbl.....	\$14.00
Honeycomb trips, 200-lb. bbl.....	16.00
Poole's honeycomb trips, 200-lb. bbl.....	18.00
Pork feet, 200-lb. bbl.....	17.50
Pork tongue, 200-lb. bbl.....	48.00
Lamb tongues, long cut, 200-lb. bbl.....	42.00
Lamb tongues, short cut, 200-lb. bbl.....	51.00
Meat pork, regular.....	20.00
Family back pork, 20 to 34 pieces.....	35.00
Family back pork, 35 to 45 pieces.....	37.00
Clear back pork, 40 to 50 pieces.....	29.00
Clear plate pork, 35 to 45 pieces.....	23.50
Clear plate pork, 25 to 35 pieces.....	25.00
Brisket pork.....	28.00
Bean pork.....	24.00
Plate beef.....	20.50
Extra plate beef, 200 lb. bbls.....	21.50
Ash pork barrels, black iron hoops.....	\$1.67½@1.72½
Oak pork barrels, black iron hoops.....	1.90 @1.95
Ash pork barrels, galv. iron hoops.....	1.87½@1.92½
White oak hams, tierces.....	8.40
Red oak lard tierces.....	2.52½@2.55
White oak lard tierces.....	2.72½@2.75

COOPERAGE.

Ash pork barrels, black iron hoops.....	\$1.67½@1.72½
Oak pork barrels, black iron hoops.....	1.90 @1.95
Ash pork barrels, galv. iron hoops.....	1.87½@1.92½
White oak hams, tierces.....	8.40
Red oak lard tierces.....	2.52½@2.55
White oak lard tierces.....	2.72½@2.75

OLEOMARGARINE.

Highest grade natural color animal fat margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago.....	@29
White animal fat margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago.....	@22½@12½
Nut margarine, 1 lb. cartons, f.o.b. Chicago (30 and 36 lb. solid packed tubs, 1c per lb. less).....	@18
Pastry oleomargarine, 66-lb. tubs, f.o.b. Chicago.....	@17

DRY SALT MEATS.

Retail Section

Meet the Meat Man

Here's where he tells you things that will help you to make more money.

Dealer Finds Business Better

Cooler Weather and Merchandising Helps Are Aid to Sales.

By John C. Cutting*

The morning was brisk and a stiff autumn breeze whisked the fallen leaves around in little eddies in front of O'Toole's Fancy Meat Market. Dennis Cassidy, carrying a packer's order book, entered the market full of pep and platitudes.

"It's the early bird that catches the worm," chirped the salesman as he laid the order book on the counter, not too far from the eyes of the proprietor.

"But what makes the bird early?" asked the Big Harp, as he folded up some old newspaper clippings.

"If you pull any more of that stuff on me I'll be tempted to send you a basket of oranges next 17th of March," Cassidy shot back, as he sauntered over to the ice box and peeped in.

"Looks pretty empty, doesn't it?" queried the proprietor.

"Yes, but I know the reason," answered the salesman. "You've had good business the last few days."

Pepped Up Their Appetites.

"This good cool weather made the public's appetites just sit up and beg for sustenance." O'Toole thumbed the pages of a small red book and smiled.

"Would you believe it, Dennis, my sales for the last two weeks were three times as much as those of three weeks ago."

"But look at the hot weather you had," Cassidy commented. "The old mercury climbed to 98 degrees, and many people gauge their appetites by the weather."

"Yes, an' when the cold weather came along my sales soared like a skyrocket."

"An' all the visitors for the Big Fight didn't hurt business any, either," added the salesman.

"I'll say they didn't," agreed O'Toole. "But it shouldn't be that way," the proprietor injected. "People should eat some meat, no matter what the temperature is. The human system needs animal proteins when the weather's hot as much as it needs mittens when it's cold."

"I see you've been reading some of the nutrition leaflets I gave you," said Cassidy, happy to think some of his work was taking root.

"Yes, an' they're mighty interesting. I'm having extra copies printed and I'm sending them out to all my customers."

"Fine stuff," assumed Cassidy. "It's time you retailers woke up to the fact that you're in the meat business, and that it's to your interest to make the public want more meat."

*Director of Department of Merchandising, Institute of American Meat Packers.

"I see you've got some new wall decorations, too," continued Dennis as his eyes roved the shop.

Aids to Merchandizing.

"Lots of my customers have commented on those colored meat charts," answered O'Toole. "That coloring is fine, and the customers get an opportunity to recognize the cuts that are described in their cook books."

"It seems to me, Michael, that you've taken a new lease on life. You're keeping your store more attractive; you've got some good trade, and you're letting the public know this is a meat market and not a museum. That's a fine window display today. You're putting everything you've got on the ball."

"You said it, Dennis. I guess I was in a rut, and didn't know what it was all about."

"Well, let's hope you keep out of the rut. And by the way, what about that ice box? You're going to need a lot of stuff."

"You fill it up to suit yourself," replied O'Toole, as he started to wait on some trade.

Cassidy wrote rapidly for several minutes, then took the order book over to the proprietor for his okay.

"Sure," said O'Toole approvingly. "But send that right along, please."

"Something strange there," gasped Cassidy. "He didn't give me an argument."

Another story about Cassidy and O'Toole will appear in an early issue of THE NATIONAL PROVISIONER.

FORESIGHT AND COURTESY.

Study your customers' needs and preferences and arrange your business accordingly.

People will buy where it is most convenient for them. If you will carry the meats your trade wants and display them properly the effort will be well worth while.

And don't fail to be courteous. Make your customers feel that their patronage is appreciated not simply tolerated. To do this a dealer need not humble himself.



CASSIDY FINDS O'TOOLE ALL SOLD OUT.

Tell This to Your Customers

Under this heading will appear information which should be of value to meat retailers in educating their customers and building up trade. Cut it out and use it.

TASTY VEAL EASILY PREPARED.

Suggest this recipe to your customer who is looking for something "different" and delicious. Veal steak 1½ inches thick should be cut into pieces of the right size for individual servings.

Dip each piece into the beaten yolk of one egg to which a teaspoon of water has been added. Roll the pieces in toasted bread crumbs and season with salt and pepper.

Place the meat in a hot frying pan, the bottom of which is well covered with hot grease. Brown on both sides, then cover with hot milk, or a pint or more of sour cream.

Cover tightly and let bake in a medium oven for about one hour. When nearly done, remove the cover and let bake this way for about 15 minutes before serving.

NEWS OF THE RETAILERS.

Frank Henning will open a meat shop in Lakota, N. D.

Halvorson Bros. have purchased the meat business of Frank Henning at Northwood, N. D.

M. C. Mouritsen will open a Cash and Carry Meat Market at Sheldon, Ia.

John Kottner will engage in the meat business at New Hampton, Ia.

O. B. Gilbertson has purchased the City Meat Market at River Falls, Wis., from Jas. Peterson.

Geo. W. Evans has purchased the meat business of W. W. Hall at Windom, Minn.

Otto Schuman and Andrew Anderson have purchased the meat business of A. B. Mellon at Garrison, N. D.

C. J. Boston has purchased the Bettendorf Meat Market, Bettendorf, Ia., from George Helble.

L. E. Stonebraker contemplates establishing a meat market in the Taylor Bldg., Maroa, Ill.

The Paramount meat market will be opened shortly at 114 So. Seventh st., Quincy, Ill., by E. J. Hellake and Frank Gross.

John Reed and August Hasenyager have purchased the Sanitary Meat Market at Princeton, Ill.

The National Meat Co., Mobile, Ala., has been incorporated with a capital stock of \$6,000.00. Incorporators, L. Haustein, F. H. Stafford, W. A. Pistole and Sam Ellzey.

Bert Shores has purchased the meat business of A. F. Suh at Paradise, Kans.

R. F. Casner will engage in the meat business at Kingsbury, Cal.

B. E. Reynolds has purchased the Garibaldi Meat Market at Garibaldi, Ore., from H. O. Vogt.

Pete Van Ryswick sold his interest in the meat business at Monroe, Ia., to his partner, Wm. Van Wely.

J. C. Myre sold his meat business at Thompson, Ia., to J. O. Breavick.

Roy O. Hatfield will open a meat market at Chapman, Neb.

J. B. Alexander has sold his meat and grocery business at Brock, Neb., to C. C. Green.

Sanitary Cash Meat Market, 722 Center st., Desplaines, Ill., has been incorporated with a capital stock of \$10,000, to engage

in the wholesale and retail meat business. Incorporators: J. L. Brown, John E. Smith, and William J. Maher.

Wilford Beauparlant is opening a meat market and grocery store at Menominee, Mich.

Harry Kaplan will open a grocery and meat business at Columbus, Neb.

W. F. Henning has sold his meat market at Wolsey, S. D., to Geo. H. Mullins.

Geo. Lowe has sold his meat market at Almond, Wis., to Wilby Brothers.

H. E. Berg has sold his meat market at Iola, Wis., to W. R. Schider.

Capitol Market, Inc., has been incorporated with a capital stock of \$5,000. Incorporators: Ben J. Weiner, D. L. Christopher, A. R. Wiener.

James Peterson has sold his meat market at River Falls, Wis., to O. B. Gilbertson.

Frank Fischback has purchased the meat market of Ben Bergstrom at Shell Lake, Wis.

Frank Hagedorn has opened a meat market at 2219 Johnson st., Minneapolis, Minn.

Martin Monson will engage in the meat business at Markville, Minn.

E. M. Fincher will open a meat market in Harry's Grocery, Slaton, Texas.

The Public Markets Co. has purchased the meat business of J. W. Allen and Son at Halstead, Kans.

Chas. Tuggle and R. N. Tuggle have purchased the Cold Storage Meat Market at Neosho, Mo.

Joe Sparks will engage in the meat business in Chandler, Ariz.

J. N. Sundburg has been succeeded in the meat business at Fort Scott, Kans., by Ed. Barta.

Charles Gilman has installed a new meat department in his grocery at Osage City, Kans., in charge of G. E. Allen.

M. V. Hess has opened a meat market in the Rupert Cash Store at Humboldt, Kans.

M. V. Hawkins & Son have opened a meat market in the Perry Cash Store, at Fifth and Jefferson, Elk City, Okla.

Ben A. Johnson and Claude Stahl have purchased the Palace Meat Market at Elk City, Okla., from Mrs. John Stahl.

I. G. Futuransky has purchased the Shibley Grocery and Market on North Main street, Bristow, Okla.

John M. Rantschler has been succeeded in the meat business at Coeur d'Alene, Idaho, by the Powell Mercantile Co.

Carey Stearns has sold out his meat business at La Pine, Ore., to Fred Mahn.

Wm. C. Little has sold a half interest in his meat and grocery store at 140th st. and 34th av., Seattle, Wash., to A. Harowitz.

Anton Gaertner has purchased the meat business of O. Brackus at Bremerton, Wash.

Geo. Mason has sold his interest in the Sanitary Market of Lauterbach & Mason, Puyallup, Wash., to A. Lauterbach.

Charles L. May has sold his meat business at Ashland, Ore., to S. L. Buell & Son.

Mr. Cool is about to engage in the meat business at Hanson, Wash.

The meat and grocery store of Albert Plasli at Malin, Ore., has been burned; loss \$20,000.

P. T. Christie has opened for business at North End Market, 121 N. Summit St., Arkansas City, Kas.

T. J. Beach has leased the meat market at Strong City, Kas., from George Ellis.

William A. Hart has opened his fourth grocery and meat market at 919 Kansas avenue, Topeka, Kas.

A. G. Huff has succeeded Huff & Cather in the management of the Mulvane Meat Market, Mulvane, Kas.

Mr. Cather has succeeded Huff & Cather in the meat business at Harper, Kas.

Bill Messer has opened a meat market in the Funston building, on Broadway, Cheyenne, Okla.

Retail Bookkeeping

How do you keep books, Mr. Retail Meat Dealer?

You can't run a successful meat shop today without good book-keeping any more than you can without scales!

Roy C. Lindquist's articles on book-keeping for retailers, which ran serially in THE NATIONAL PROVISIONER, have been reprinted in handy eight-page size. They are the best things ever written on this subject.

Subscribers may have a copy free. To others they are 25c each.

Fill out and return the following coupon.

The National Provisioner,
Old Colony Bldg., Chicago, Ill.

Please send me a copy of "Bookkeeping for Retail Meat Shops," by Roy C. Lindquist.

Name.....

Street.....

City.....

Price, 25c. Subscribers, 2c stamp.

L D. Hart and H. B. Greer have purchased the City Meat Market at Woodward, Okla., from J. F. Kemp.

TELLS FACTS ABOUT MEAT.

The retail meat dealers of Spokane, Wash., have started a cooperative advertising campaign to bring to the people of their city a knowledge of the value of meat in the diet.

The first newspaper display advertisement of the series was published recently. It occupied a space three columns wide and 14 inches long and was devoted to the need for meat in the diet of the growing child. The advertisement read as follows:

"For robust health school children should eat meat with leafy vegetables. Meat, the great body builder, is endorsed by health authorities everywhere because meat contains, in easily-digested form, essential food elements that protect health and help nature in the wonderful process of making bone and muscle tissue develop properly as the child grows."

"Well informed parents know the value of meat in a balanced diet as a producer of the physical energy and the mental alertness needed by children to meet the strenuous demands of school days."

"At four o'clock take the edge off that after-school hunger by giving the children light sandwiches containing meat and lettuce."



When you think of
Baskets

THINK OF

BACKUS

LIGHTEST STRONGEST BEST

A. Backus, Jr. & Sons

DEPT. N

DETROIT, MICH.

EMIL SCHWARTZ HONORED.

Emil Schwartz, president of the National Association of Retail Meat Dealers, was honored by the Detroit, Mich., members of the association with a testimonial dinner recently.

Mayor John W. Smith, of Detroit, and Carl W. Moellman, president of the local association, spoke at the dinner. E. J. LaRose was toastmaster and Roy Schlaff chairman of the entertainment committee.

A large floral offering was presented to Mr. and Mrs. Schwartz during the course of the dinner.

CHAIN STORE COMPETITION.

Every man in the retail field must realize that conditions are radically different from what they were in the so-called good old days.

The wise retailer shows his wisdom by accepting conditions over which he has no control and has no power to change. In other words, he adjusts himself.

For instance, chain stores are here to stay. They exist because customers like the kind of service they give and the prices they quote.

The independent retailer wastes no time condemning them. Instead, he studies them, uses their best ideas, and develops ideas of his own which beat theirs.

Chain stores have developed scientific methods in management, in selling, in buying, in getting quick turnover of cash invested. They do not do business by guessing. Nor do they ask for a wide margin of profit. They do ask for small profits and quick sales—and many of them.

The wide margin has gone for all of us manufacturers and retailers. It is a question of smaller profits on each sale, more turnover, more attention given to quality, more intimate service to customers, better methods of selling, and the cutting down of all overhead expenses.

Individual storekeepers have the remedy for their troubles, if they have them, in their own hands. They must meet chain store competition with the weapons with which the chain stores have won their victories. Increased retail sales come to those who change their methods to meet modern conditions.

The future is bright enough for live merchants in every field. The individual retailer runs his own business and he can express his own personality. That gives him a wonderful advantage.—Carl A. Weitz, progressive sausage manufacturer, Somerville, Mass.

Mr. Retailer: Something wrong in the shop? Write to Retail Editor, THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago.


JONES
DAIRY FARM
SAUSAGE

Butchers who do not make their own pork sausage can obtain a kind that will be most acceptable to their customers by writing to

Jones Dairy Farm Sausage
Fort Atkinson, Wis.

41st Season P. W. Jones, Pres.

New York Section

Among Retail Meat Dealers

The Washington Heights Branch of the New York State Association of Retail Meat Dealers held a meeting on Tuesday evening of this week. Among other subjects discussed were plans for a dance to be held sometime during the month of November. President Hembdt spoke about the outing of the Brooklyn and South Brooklyn branches to be held on October 2. Fred Hirsch, business manager of the Bronx Branch, and Gus Backes were visitors.

The Queensboro Branch held a meeting on Thursday evening of this week. A special appeal had been made to the dealers throughout the vicinity of Queens to attend and interesting and instructive talks on the problems of the industry by good speakers were given.

The Jamaica Branch of the New York State Association of Retail Meat Dealers held its first meeting under the administration of the newly-elected officers on Wednesday evening of this week at Sangerbund Hall in Jamaica. Constructive work for the development of branch activities was outlined.

The Brooklyn Branch of the New York State Association held a meeting on Thursday evening of last week which was well attended. The coming outing was discussed by both the members of this branch and the delegates from South Brooklyn.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats were quoted by the U. S. Bureau of Agricultural Economics at Chicago and three Eastern markets on Thursday, Sept. 29, 1927, as follows:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
FRESH BEEF:				
STEERS (Hvy. Wt. 700 lbs. up):				
Choice	\$21.50@23.00	\$22.00@23.00	\$22.50@24.50	\$23.00@24.50
Good	19.00@21.00	20.00@22.00	18.00@22.00	20.00@22.00
STEERS (Lt. & Med. Wt., 700 lbs. down):				
Choice	21.50@23.00	22.50@24.50	23.00@24.50
Good	18.00@20.50	17.00@20.00	17.00@22.00	20.00@22.00
STEERS (All Weights):				
Medium	15.00@17.00	15.00@17.00	12.50@16.50	15.00@19.00
Common	13.00@15.00	14.00@15.00	12.00@13.50	12.50@14.00
COWS:				
Good	14.00@15.50	13.50@14.50	14.00@15.00	14.00@15.50
Medium	12.00@14.00	12.50@13.50	11.50@13.50	12.00@13.50
Common	10.50@12.00	11.50@12.50	10.00@11.50	11.00@12.00
FRESH VEAL (1):				
VEALERS:				
Choice	26.00@27.00	20.00@22.00	27.00@30.00	25.00@26.00
Good	24.00@26.00	20.00@22.00	25.00@28.00	23.00@25.00
Medium	22.00@24.00	18.00@20.00	24.00@26.00	21.00@22.00
Common	20.00@22.00	17.00@18.00	19.00@22.00	18.00@20.00
CALF CARCASSES (2):				
Choice	19.00@21.00	16.00@18.00	21.00@24.00	20.00@21.00
Good	17.00@19.00	14.00@16.00	20.00@23.00	18.00@20.00
Medium	15.00@17.00	13.00@14.00	17.00@20.00	16.00@18.00
Common	13.00@15.00	13.00@14.00	14.00@17.00	14.00@15.00
FRESH LAMB AND MUTTON:				
LAMB (30-42 lbs.):				
Choice	25.00@27.00	25.00@27.00	22.00@26.00	27.00@28.00
Good	23.00@25.00	24.00@26.00	21.00@24.00	25.00@27.00
LAMB (42-55 lbs.):				
Choice	23.00@26.00	23.00@25.00	21.00@25.00	25.00@26.00
Good	22.00@25.00	22.00@24.00	20.00@23.00	23.00@25.00
LAMB (All Weights):				
Medium	21.00@23.00	20.00@23.00	18.00@21.00	23.00@25.00
Common	17.00@21.00	18.00@20.00	16.00@19.00	20.00@22.00
MUTTON (Ewes):				
Good	12.00@14.00	12.00@14.00	11.00@13.00	14.00@15.00
Medium	10.00@12.00	10.00@12.00	9.00@11.00	12.00@13.00
Common	8.00@10.00	8.00@10.00	8.00@10.00	10.00@12.00
FRESH PORK CUTS:				
LOINS:				
8-10 lb. av....	32.00@34.00	31.00@33.00	32.00@34.00	33.00@34.00
10-12 lb. av....	29.00@31.00	30.00@32.00	31.00@33.00	31.00@32.00
12-15 lb. av....	27.00@29.00	28.00@30.00	28.00@30.00	29.00@30.00
15-18 lb. av....	24.00@26.00	24.00@26.00	25.00@27.00	25.00@27.00
18-22 lb. av....	21.00@23.00	23.00@25.00	23.00@25.00
SHOULDERS:				
N. Y. Style—Skinned.....	16.00@18.00	16.00@19.00	18.00@20.00
PICNICS:				
4-6 lb. av.....	18.00@19.00	15.00@17.00
6-8 lb. av.....	17.00@18.00	14.00@15.00
BUTTS: Boston Style.....	22.00@24.00	20.00@22.00	21.00@24.00	22.00@24.00
SPARE RIBS: Half Sheets.....	17.00@19.00
TRIMMINGS:				
Regular	14.00@15.00
Lean	18.00@19.00

(1) Includes "skin on" at New York and Chicago.

The trade was startled this week to read in the newspapers throughout the country that the body of Joseph Lehner had been taken from the Barge Canal at Rochester. Upon investigation at Mr. Lehner's place of business it was found that he was very much alive. The reason for believing that he had been drowned was a key ring bearing his name and business address found on the body. Mr. Lehner has been a member of the Brooklyn Branch for thirty years.

J. B. Lord of Armour and Company, Chicago, will be in New York temporarily in charge of the pork department of the Joseph Stern plant following the resignation of Mr. Schaefer.

On Wednesday evening of last week a very interesting meeting of the Bronx Branch, New York State Association of Retail Meat Dealers, was participated in by some sixty members. Six candidates were elected to membership. Louis Bauer, chairman of the arrangements committee, made a favorable report on the forthcoming banquet and ball, to be held at the New Terrace Garden on Sunday evening, December 11, 1927. On account of the Jewish holidays the date of the next regular meeting has been postponed until October 12.

Mr. and Mrs. Fred Hirsch, with Mr. and Mrs. Rudolph Schumacher, have returned from a motor trip up New York state. They visited the old home of Mr. Schu-

macher in Callicoon, the mother of Mr. Hembdt in Hortonville and an old member of the branch now residing in North Branch.

Upon the return of his parents from a coast trip Sidney Werden, who had been in charge of the business during their absence, took a motor trip with some friends for a week and then spent another week resting at Atlantic City.

Jacob Johnson, a member of the Rochester Branch, New York State Association of Retail Meat Dealers, celebrated a birthday on September 22.

Moe Loeb is treasuring the souvenir program of the national convention of the retail meat dealers held in Washington last August. This copy of the program is autographed by all the T-Boners present, and was presented to Mr. Loeb upon his return from Europe at the meeting of Ye Olde New York Branch last Tuesday evening by Joseph Eschelbacher.

NEW YORK NEWS NOTES.

C. D. Middlebrook, Wilson & Co., Chicago, is spending several days in the East.

W. B. Cooper, vice-president of Fred B. Cooper Company, is making a trip to middle west points.

W. S. Johnson, of the beef cutting department, Swift & Company, Chicago, was a visitor to the city this week.

Miss Ethel Laucks of A. Fink & Sons, Newark, N. J., is back at the desk again looking rosy after a two weeks' vacation.

It was learned with regret this week that Mrs. Fred Dietz, wife of the secretary of the New York Butchers' Calfskin Association, is very ill at her home and grave fears are entertained for her recovery.

Mr. Walter S. Gifford, president of the American Telephone and Telegraph Company, will be general chairman of the American Red Cross drive this year. Miss Lillian Knoeller, secretary to W. A. Lynde, manager of Wilson & Co., has again consented to take the chairmanship for the wholesale meat division. Solicitations will commence as usual November 11th and the committee hopes the public will remember the efficient aid rendered by the Red Cross in many disasters and the maintenance of peace time programs for the welfare of public health and relief activities.

AARON LEVY PASSES.

Aaron Levy, the senior member and founder of Aaron Levy & Co., Brooklyn, who has been ailing for some time, passed away in his sleep early Tuesday morning at his home in Far Rockaway.

Mr. Levy was 82 years old and was born in Alsace-Lorraine, coming to this country when he was eight years of age.

He was in the meat business practically all his life, having started the wholesale slaughtering of sheep, lambs and calves and wool pulling in a small way some sixty years ago and working it up to a large enterprise.

The funeral was at 2:30 p. m., Thursday, September 29, from his home in Far Rockaway. He is survived by his widow and three daughters. Mr. Levy was a Mason and a member of philanthropic associations.

In Spices, too, the Best is the Cheapest

J. K. LAUDENSLAGER, Inc.

612-14-16 W. York St.

Philadelphia, Pa.

Importers **SPICES** Grinders

Butchers Mills Brand

43 years reputation among packers for quality

Beats COMPETITION

Gives Satisfaction

Distribute Quality Imported Corned Beef and you have a leader that competition cannot touch. It comes from the vast grazing lands of South America where the cost of production is so low it means extra profits for you.

QUALITY IMPORTED *Corned Beef*



The solid all-meat pack of Quality includes the finest cuts of porterhouse and sirloin. There is no bone, gristle or excess fat . . . nothing but lean, tender, delicious meat.

Packed in No. 1 size (12 oz. net) 24 in a wooden case, ideal for family use. Also No. 6 size (6 lbs. net) 12 to a wooden case. This size offers greater profits for the retailer who sells it sliced. Fine, too, for hotels, restaurants, hospitals and institutions.

Republic Food Products Co.,
4053 S. La Salle St.

Chicago, Ill.

MAIL
IT
NOW



REPUBLIC FOOD PRODUCTS CO.,
Dept. K-1, 4053 S. La Salle St.,
Chicago, Ill.

We are interested in increasing our sales and profits. Send us prices and Free Sample of Quality Imported Corned Beef.

Firm Name

Address

Buyer

BELL'S

Patent Parchment
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SAUSAGE BAGS

and

SAUSAGE SEASONINGS

Write for Samples
and Prices

The Wm. G. Bell Co.
189 State St. Boston, Mass.

H.C. BOHACK & Co. Inc.

Operating 204 Meat Markets in Brooklyn and throughout Long Island, offers wonderful opportunities to live-wire men. Must understand meat merchandising.

Main Office:
Metropolitan and Flushing Aves.,
BROOKLYN, N. Y.

Imitation Food Products for Window, Counter and Refrigerator Display

Circular and Price List sent on request
ARTISTIC PRODUCTION CO.
107 Lawrence St., Brooklyn, N. Y.

H. L. Woodruff, Inc.
Live Wire Brokerage Firm
448 W. 14th St. New York City
Telephones: Chelsea 7996-7997

Our "Classified" Advertisements are on pages 62 and 63 in this issue. These little ads bring results far greater than their size. Use them to make your wants known.

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, prime 100 lbs.	\$13.00@13.25
Cows, medium	5.00@ 6.50
Bulls, light to medium	5.00@ 6.00

LIVE CALVES.

Calves, prime, 100 lbs.	\$18.25@18.50
Calves, common to medium, per 100 lbs.	13.50@16.00

LIVE SHEEP AND LAMBS.

Lambs, prime, 100 lbs.	@14.50
Sheep, 100 lbs.	2.50@ 7.00

LIVE HOGS.

Hogs, heavy	\$10.00@11.00
Hogs, medium	12.20@12.50
Hogs, 120 lbs.	@12.30
Roughs	@ 8.35
Good Roughs	@ 9.00

DRESSED HOGS.

Hogs, heavy	@17.75
Hogs, 180 lbs.	@18.00
Hogs, 160 lbs.	@18.25
Pigs, 80 lbs.	@19.25
Pigs, under 140 lbs.	@18.75

DRESSED BEEF.

CITY DRESSED.		
Choice, native heavy	23	@24
Choice, native light	23	@25
Native, common to fair	21	@22½

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	22	@23
Native choice yearlings, 400@600 lbs.	24	@25
Western steers, 600@800 lbs.	17	@19
Texas steers, 400@600 lbs.	18	@17
Good to choice heifers	21	@22
Good to choice cows	15	@16
Common to fair cows	12	@13
Fresh bologna bulls	12	up

BEEF CUTS.

Western.	City.	
No. 1 ribs	24 @25	28 @32
No. 2 ribs	21 @23	24 @27
No. 3 ribs	28 @18	20 @23
No. 1 loins	29 @32	36 @40
No. 2 loins	28 @29	32 @35
No. 3 loins	22 @24	28 @30
No. 1 hinds and ribs	26 @28	31 @32
No. 2 hinds and ribs	24 @25	24 @27½
No. 3 hinds and ribs	21 @22	20 @23½
No. 1 rounds	19 @20	20 @21
No. 2 rounds	18 @18	19 @19
No. 3 rounds	17 @17	18 @18
No. 1 chucks	17 @18	18 @19
No. 2 chucks	14 @15	14 @16
No. 3 chucks	12 @12	13 @14
Bolognai	12	12 @12½
Rolls, reg., 6@8 lbs. avg.	22	@23
Rolls, reg., 4@6 lbs. avg.	17	@18
Tenderloins, 4@6 lbs. avg.	60	@70
Tenderloins, 5@6 lbs. avg.	80	@90
Shoulder crocks	10	@11

DRESSED CALVES.

Prime	27	@29
Choice	22	@25
Good	20	@21
Medium	18	@19

DRESSED SHEEP AND LAMBS.

Lambs, choice spring	26	@27
Good lambs	25	@26
Lambs, poor grade	22	@23
Sheep, choice	16	@17
Sheep, medium to good	14	@15
Sheep, culs.	11	@12

SMOKED MEATS.

Hams, 8@10 lbs. avg.	23	@24
Hams, 10@12 lbs. avg.	22	@23
Hams, 12@14 lbs. avg.	21	@22
Picnics, 4@6 lbs. avg.	16@17½	
Picnics, 6@8 lbs. avg.	16	@16½
Rolleottes, 6@8 lbs. avg.	16	@17
Beef tongue, light	24	@26
Beef tongue, heavy	26	@28
Bacon, boneless, Western	27	@28
Bacon, boneless, city	22	@23
Pickled bellies, 8@10 lbs. avg.	19	@19½

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs. avg.	32	@33
Pork tenderloins, fresh	45	@50
Pork tenderloins, frozen	35	@40
Shoulders, city, 10@12 lbs. avg.	18	@19
Shoulders, Western, 10@12 lbs. avg.	18	@19
Butts, boneless, Western	23	@24
Butts, regular, Western	21	@22
Hams, Western, fresh, 10@12 lbs. avg.	21	@22
Hams, city, fresh, 6@8 lbs. avg.	23	@24
Picnic hams, Western, fresh, 6@8 lbs. avg.	14	@15
Pork trimmings, extra lean	19	@20
Pork trimmings, regular 50% lean	14	@15
Spare ribs, fresh	15	@16

Western, 43 to 47 lbs. to dozen, lb.	27	@22
Western, 36 to 42 lbs. to dozen, lb.	24	@22
Western, 30 to 35 lbs. to dozen, lb.	22	@21
Fowls—frozen—dry packed—prime to fcy.—12 to box:		
Western, 60 to 65 lbs., lb.	30	@31
Western, 55 to 59 lbs., lb.	29	@30
Western, 43 to 47 lbs., lb.	26	@27
Western, 30 to 35 lbs., lb.	21	@22

Ducks—Long Island, prime

Squabs—White, 11 to 12 lbs. to dozen, per lb.	1.00
Prime, dark, per dozen	1.75@2.00

LIVE POULTRY.

Fowls, colored, per lb., via express	28	@33
Geese, swan, via express	12	
Turkeys, via express	12	
Pigeons, per pair, via freight or express	25	
Guineas, per pair, via freight or express	30	

BUTTER.

Creamery, extras (92 score)	48
Creamery, firsts (90 to 91 score)	45
Creamery, seconds	30½@30½
Creamery, lower grades	38 @38

FERTILIZER MATERIALS. BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, delivered per 100 lbs.	100	@24
Ammonium sulphate, double bags, per 100 lbs. f.a.s. New York	100	@24
Blood, dried, 15-16% per unit	40	00
Fish scrap, dried 11% ammonia, 10% B. P. L. f.o.b. fish factory	5.25 & 10c	
Fish guano, foreign 13@14% ammonia, 10% B. P. L. f.o.b. fish factory	4.40 & 10c	
Fish scrap, acidulated, 6% ammonia, 3% A. P. A. f.o.b. fish factory	3.85 & 50c	
Soda Nitrate, in bags, 100 lbs. spot	2.30	
Tankage, ground 10% ammonia, 15% B. P. L. bulk	4.80 & 10c	
Tankage, unground, 9@10% ammonia	4.15 & 10c	

Phosphates.

Bone meal, steamed, 3 and 50 bags, per ton	100	@22.00
Bone meal, raw 4½ and 50 bags, per ton	100	@22.00
Acid phosphate, bulk, f.o.b. Baltimore, per ton, 16% flat	100	@8.00

Potash.

Manure salt, 20% bulk, per ton	100	@11.70
Kainit, 12.4% bulk, per ton	100	@8.00
Muriate in bags, basis 80%, per ton	100	@24.50
Sulphate in bags, basis 90%, per ton	100	@44.50

Beef.

Cracklings, 50% unground	100	@1.25
Cracklings, 60% unground	100	@1.35

Meat Scraps, Ground.

At Value	50%	55%	50%	55%	50%	55%	50%	55%	50%	55%	50%	55%
At Value	50%	55%	50%	55%	50%	55%	50%	55%	50%	55%	50%	55%

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia for the week ending Sept. 23, 1927:

Sept.	16	17	18	20	21	22
Chicago	45	45	45	45½	45½	45½
New York	46	46	46½	47	48	48
Boston	46	46	46½	47	47½	47½
Philadelphia	47	47	47½	48	49	49

Wholesale prices of carlots—fresh centralized butter—90 score at Chicago.

42	42	42	42½	42½	43
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Receipts of butter by cities (tubs).

This week.	Last week.	Year.	Since Jan. 1—
Chicago</			

927.

228

226

228

box:

281

280

227

222

225

200

22.33

233

212

...

225

180

248

247

2404

239

246

242

238

226

2.40

2.45

4.00

: 10e

: 10e

: 50e

2.30

: 10e

: 10e

32.00

38.00

9.00

11.70

9.00

34.50

44.50

1.25

1.35

75.00

50.00

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r at

del-

7:

22

45%

48

47%

49

cen-

45

—

26.

5,444

5,938

5,028

7,066

3,210

—

ne

—day

year.

1,186

3,310

5,900

1,677

—

983